

Osso buco veal shanks

Ingredients

- 1 ½ kg osso buco veal
- **250g Hunter Sauce (Art. 55737)**
- **50g Demi Glace Gourmet Sauce (Art. 43802)**
- 100g of celery
- 100g of carrot
- A little red wine
- 50ml of olive oil
- 1 tbsp tomato paste

Cooking instructions

1. Lightly season the osso buco. Heat the olive oil well in a large saucepan and add the veal to seal it in.
2. Cut the vegetables up into thick slices. Add them to the saucepan and sauté. Extinguish with the wine.
3. Add the water (around 1l) until the ingredients are covered, and then add the Hunter Sauce, the Demi Glace Gourmet and the tomato paste.
4. Stir, cover the saucepan and cook for 2 hours at a low heat.
5. Ideally serve with mashed potatoes and celeriac.