



# RECIPE: Osso Bucco with Saffron Risotto

**Serves 4**

## **Osso Bucco**

2 garlic cloves, finely chopped  
2 large carrots, finely diced  
2 stalks celery, finely diced  
1 tablespoon extra virgin olive oil  
4 center-cut veal shanks  
Coarse salt and freshly ground black pepper, to taste  
1 small yellow onion, finely diced  
1/2 cup dry red wine (such as Merlot)  
4 cups veal stock\*  
1 (14-ounce) can peeled plum tomatoes  
2 tablespoons fresh thyme leaves, roughly chopped

## **Saffron Risotto**

8 cups vegetable stock  
3 tablespoons unsalted butter, softened, divided  
4 shallots, finely diced  
2 cups Arborio rice  
1/2 cup dry white wine  
1/4 cup brandy  
1 teaspoon saffron threads  
1 cup mascarpone cheese  
1/4 cup heavy cream  
1/4 cup grated Parmesan cheese

## **Red Wine Sauce**

1 tablespoon extra virgin olive oil  
2 shallots, finely diced  
1 stalk celery, finely diced  
1/2 large carrot, finely diced  
1/2 leek, finely diced  
1 1/4 cups red wine  
2 cups reserved Osso Bucco cooking liquid

### **Gremolata**

1 tablespoon finely grated lemon zest  
2 tablespoons finely chopped fresh parsley  
1/4 teaspoon coarse salt  
1/4 teaspoon freshly ground black pepper  
2 tablespoons extra virgin olive oil

### **For risotto:**

1. Bring vegetable stock to a simmer in a small saucepan over medium-high heat. Reduce heat to medium-low and keep warm on stove.
2. Melt 2 tablespoons butter in a large, deep sauté pan or stockpot over medium heat. Add shallots, cooking until just tender, about 3 minutes.
3. Add rice, stirring to coat in butter. Cook until rice turns milky white and opaque, and just begins to stick to bottom of pan.
4. Add wine and brandy, and stir 2 minutes, until liquid is almost absorbed. Crumble saffron into pan, stirring to combine.
5. Ladle about 1 cup simmering stock into rice. Cook about 2 minutes, stirring often, until stock is almost completely absorbed. Continue adding stock, 1 cup at a time, stirring gently until almost all broth is absorbed before adding next cup. Add stock until rice is creamy and cooked through.
6. Stir in mascarpone, cream, and Parmesan; season to taste with salt and pepper. Stir in remaining 1 tablespoon butter.

### **For osso bucco:**

1. Preheat oven to 325°F.
2. Heat oil in a heavy stockpot or Dutch oven over medium-high heat. Season shanks with salt and pepper; working in batches to avoid crowding pan, add shanks to pan. Sear shanks until golden brown, then transfer to a plate and set aside.
3. Add garlic, carrots, celery, and onion to pan, adding additional oil if needed; cook, stirring often, until softened.
4. Add wine and tomatoes to pan, stirring until wine is reduced by two-thirds. Add shanks back to pan; pour stock to cover shanks by three-quarters.
5. Cover pan and place in oven. Cook 2 to 2 1/2 hours, until shanks are very tender.
6. Remove shanks from cooking liquid; strain cooking liquid through a fine-mesh sieve and set aside.

### **For red wine sauce:**

1. Heat oil in a large, deep sauté pan over medium-high heat. Add shallots, celery, carrot, and leek. Cook until vegetables begin to brown.
2. Add wine and cook until almost completely reduced. Add strained cooking liquid and simmer until reduced by half, about 20 minutes. Strain sauce through a fine-mesh sieve.

### **For gremolata:**

Combine all ingredients in a medium bowl, stirring until completely combined

### **To serve:**

Spoon risotto in the center of a dish; place a shank over risotto. Top with gremolata and drizzle with red wine

sauce.

\*Cook's Note: If you cannot find veal stock, you may substitute half beef stock and half chicken stock.