

MILAN

OSSOBUCCO ALLA MILANAISE

Ingredients (for 4 persons)

- 500g tomatoes
- 1 clove of garlic
- 3 bay leaves
- 1 onion
- 1 glass dry white wine
- 4 slices of veal shank
- 25 cl chicken stock
- 6 tablespoons wheat flour
- Salt, pepper
- 60g butter
- 6 sprigs of parsley
- 3 celery stalks

Preparation:

Wash, remove the leaves from the parsley and chop. Peel and seed the tomatoes.

Peel, wash and chop the onion, the celery stalks and the clove of degermed garlic. Preheat the oven to 180 °C (th. 6).

Flour the meat. In an oven-proof pan, brown the slices of veal with half of the butter. Set aside.

Melt the rest of the butter and add the vegetables. Stir 2 minutes. Add the meat and white wine. Bring to the boil, add the pieces of tomato and the bay leaves.

Boil again, and pour in the chicken stock. Season.

Cover and bake in the oven for 90 minutes (add water if necessary during the cooking).

