



REDWINE BRAISED OSSO BUCCO

WITH SAFFRON RISOTTO MILANESE



CHEF NASH COGNETTI

Serves 4

For the Osso Bucco

INGREDIENTS:

- 3-4# osso bucco (about 4 large shanks or 8 smaller ones)
- 3 tblspn olive oil
- 2 ea yellow onions, coarsely chopped
- 2 ea large carrots, coarsely chopped
- 5-6 ribs celery, coarsely chopped
- 5 cloves garlic, smashed
- ½ cup tomato paste
- 2 ea bay leaves
- 1 stick cinnamon
- 3 cups red wine
- 1 quart chicken stock

PROCEDURE:

Preheat oven to 300 degrees.

Season the osso bucco aggressively with salt and pepper. In a large braising pan brown the osso bucco over high heat until dark brown and caramelized on all sides. Remove the osso bucco and set aside. Add the onions, carrots, celery, and garlic to the pan and continue to cook, stirring every so often, until the vegetables begin to brown. Add the tomato paste and stir to combine, then cook for 1-2 minutes longer. Add the red wine and, using a wooden spoon, scrape all the browned bits off of the bottom of the pan. Return the osso bucco to the pan and add the stock, bay leaves, and cinnamon. Bring to a boil then turn off the heat, cover, and place into oven.

Cook for 3-4 hours or until the osso bucco is tender and just starting to release from the bone. Allow the osso bucco to cool in the braising liquid for at least an hour. Alternatively, prepare in advance and allow to cool overnight in the refrigerator.

Remove the osso bucco, cinnamon, and bay leaves from the pan and reduce the cooking liquid over medium heat until a sauce is formed. Skim any fat off the top of the liquid while reducing using a ladle.





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For the Risotto

INGREDIENTS:

- 1 cup diced yellow onion
- 2 tblspn olive oil
- 2 cups carnaroli or Arborio rice
- Small pinch saffron
- 1 cup white wine
- 2-3 quarts chicken stock
- 1 cup grated parmesan cheese
- ¼ # butter

PROCEDURE:

Bring the stock to a gentle simmer. Sauté the onion in the olive oil over medium high heat in a large sauce pan until translucent. Add the rice and continue to cook, stirring with a wooden spoon and making sure the onions don't brown. After 2-3 minutes season the rice with salt and pepper and add the saffron. Stir to combine then add the wine. Continue to cook and stir over medium high heat until all the wine has been absorbed and the rice begins to stick to the bottom of the pan. Add enough stock to cover the rice and season again with salt. Reduce the heat to low and cook the rice, stirring frequently, until all the stock has been absorbed. Once again add stock, just enough to barely cover the rice, and cook while stirring until the stock has been absorbed. Repeat this process for the next 20 minutes or so, continually adding stock and stirring until the rice is tender and creamy. Remove the rice from the heat and stir in the butter and parmesan cheese.

TO SERVE:

Place a portion of risotto in the center of each plate and top with osso bucco. Spoon on the sauce and some of the braising vegetables. Garnish with some leaves of parsley, lemon zest, and thinly sliced garlic if desired.

