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Saffron Risotto with Ossobuco

Ingredients

For the Saffron Risotto: Risotto Vialone nano – 250g

Saffron strings – 2g

Vegetables stock – 850g

Butter – 50g

Parmesan cheese grated – 50g

Olive oil – 10g

For the Ossobuco: Veal shank sliced – 1kg

White flour all purpose – 100g

Corn oil – 50g

Celery – 200g

Carrots – 200g

Onions – 200g

Fresh tomatoes – 300g

Vegetables stock – 700g

Tomato paste – 100 g

Fresh garlic – 50 g

Salt and pepper – 5 g

For the Gremolata: Fresh flat parsley – 100g

Clove garlic peeled – 100 g

Fresh lemon – 50 g

Kosher salt and black ground pepper – to taste

Servings

4

Person

Preparation

- 1 Procedure for the Risotto: Roast the Vialone risotto on a hot pot with some olive oil until the rice gets hot and crispy
- 2 Add the vegetable stock that you obtain from water and vegetables boiling for around 20 min.
- 3 Pour the stock slowly allowing it to be absorbed by the rice (procedure will take at least 18minutes) making sure the rice will be cooked al dente
- 4 Let the risotto rest in the pot for 2 minutes more or less, and after that you can start adding the fat ingredients such as butter, parmesan cheese grated and olive oil
- 5 Finish it with some salt if need and pepper
- 6 Procedure for Ossobuco: Season the 4 thick slices of veal shank bone with salt, pepper and corn oil
- 7 Dip the shanks in white flour then roast them on a hot pan
- 8 Once the shanks are roasted, place them in a tray with some celery, onion and carrots, some fresh garlic, chopped fresh plum tomatoes, mix herbs for flavor and cover the tray with aluminum foil
- 9 Reheat the oven at 120 C. Place the tray in the oven for about 2 hours first, but every 30 minutes open the oven and add some vegetables stock, so that it will cook juicy and becomes tender
- 10 Once done, remove the shanks from the sauce
- 11 Blend the sauce with all the vegetables
- 12 Cut the meat in chunky pieces and then add the blended sauce on top
- 13 Procedure for Gremolata: Wash and dry the parsley, remove the leaves and finely

mince until you have about 2 table spoon

- 14 Combine all the ingredients in a bowl and season to taste with kosher salt and black pepper
- 15 You can pound all the ingredients together with a mortar and pestle or just use the back of a spoon or the bottom of a glass.

Cooks Note

Serves 4; Presentation: Reheat the saffron risotto and place it in a round flat plate; after that place the Ossobuco ragout just in the middle of the risotto in a good quantity; after add some Gremolata mixed with some olive oil on the meat and serve it immediately
