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by Chef Francesco, Head Chef – Armani/Peck

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