Elvea, festa all'italiana

Ossobuco with basil gremolata and saffron risotto

Ingredients for 4 Persons

4	veal shanks
3 tablespoons	flour
50 g	butter
1	onion
1	carrot in cubes
1 stalk	(yellow) celery
15 dl	white wine
1 can	ELVEA Polpa di pomodoro
1	lemon
1 sprig	fresh basil
2 cup	risotto rice
1	onion
2 dl	white wine
10 dl	poultry stock
1 cap	saffron
50 g	parmesan cheese
	pepper
	salt
	olive oil

Preparation

- Dry the shanks with paper towels. Roll in them flour. Melt the butter in a casserole. Fry the shanks until they're brown on both sides. Take the meat out of the pan.
- Fry the onion with the carrot and celery in the cooking fat. Add the wine, the veal stock and the polpa. Put the shanks back in the pan and bring to a boil.
- Turn the heat down. Cook the meat covered during 2 hours until done. Meanwhile, clean the lemon and grate off the yellow skin. Finely chop the garlic. Pick the leaves of the sprig of basil and also chop it finely. Mix the lemon zest with the garlic and the basil. This is your gremolata.
- Season the ossobuco with pepper and salt and sprinkle with the basil gremolata.

- Fry the risotto rice with the chopped onion for 5 min on low heat in olive oil. Add the saffron and stir regularly.
- Deglaze with the white wine and add a ladle of warm stock. Leave to reduce, stirring regularly. Add stock as long as the rice is not done. This takes approx. 18 min.
- Mix the cream and the Parmesan cheese with the risotto to obtain a smooth amalgam. Season with pepper and salt.