

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

