

The recipe.

Classic dishes for
the home cook
from the world's
best chefs.

Josh Emmet



RIZZOLI
NEW YORK



INGREDIENTS

all-purpose/plain flour,
for dusting
salt and freshly ground
black pepper
4 x 12½ oz (350 g)
centre-cut pieces
venison shanks
vegetable oil

SAUCE

1 onion, peeled and cut
into ½-in (1-cm) cubes
1 clove garlic, peeled
and crushed
1 medium-sized carrot,
peeled and cut into
½-in (1-cm) cubes
3½ oz (100 g) celery,
peeled and sliced
½ in (1 cm) thick
2 tbsp (30 g) butter
pinch of saffron
2 tbsp picked thyme
leaves
1½ oz (40 g) tomato
purée/paste
6¾ tbsp (100 ml) white
wine
2 qt (2 litres) strong
brown chicken stock
(p. 482)

POLENTA

1 qt (1 litre) milk
1 qt (1 litre) chicken
stock (p. 482)
2 cloves garlic, crushed
sprig of thyme
pinch of salt
18 oz (500 g) fine
polenta
4 tbsp mascarpone
6¾ tbsp (100 ml) olive
oil
3 tbsp plus 1 tsp (50 ml)
cream
9 oz (250 g) Parmesan
4 egg yolks
truffle oil to taste

GREMOLATA

½ bunch flat-leaf parsley
1 lemon
4 cloves garlic
salt and freshly ground
black pepper

Veal Osso Bucco with Truffled Polenta & Gremolata

Mark Sargeant

COMPLEXITY: MODERATE | PREP TIME: 1 HOUR | COOK TIME: 3 HOURS | SERVES: 4

METHOD

Pre-heat the oven to 320°F (160°C).

Lightly flour and season the pieces of venison. In a heavy-based casserole, fry them in the vegetable oil over a high heat for about 8 minutes, until nicely coloured on both sides. Set aside.

In the casserole, gently cook the onion, garlic, carrot, and celery in the butter over a medium-low heat until soft, about 10 minutes. Add the saffron, thyme, and tomato purée/paste and cook for a minute or so. Add the white wine and bubble to reduce completely, then add the brown chicken stock and the pieces of venison.

Cook slowly in the oven for 2 to 2 hours 30 minutes, until tender. Remove from the oven and cool slightly, then take the shanks out. Over a medium heat, reduce the cooking liquor for about 15 minutes until it thickens, 15 minutes, then pour back over the shanks to heat.

For the polenta, place the milk, stock, garlic, thyme, and salt in a saucepan over a medium heat. Bring just to the boil, then turn the heat off and leave to infuse for 15 minutes. Strain into a bowl, add the polenta and stir in for 8 minutes, then add the remaining polenta ingredients and stir in.

To make the gremolata, pick the parsley leaves from stalks, finely chop and place in a mixing bowl. Using a microplane or fine grater, grate in the zest of the lemon and the garlic. Season with a little salt and pepper.