



# MARBELLE ENTERTAINS

Savory and Sweet Recipes  
for Every Occasion from  
the Master Chocolatier

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# Osso Buco

The literal translation of the Italian *osso buco* is “bone with a hole.” The marrow in that bone remains luxuriously rich as the meat cooks. It’s traditional to serve herbaceous gremolata with this satisfying dish.

• SERVES 6 •

6 bone-in crosscut pieces veal shank, about 1 inch (2.5 cm) thick, each one trussed with kitchen twine

Kosher salt and freshly ground black pepper

All-purpose flour, for dredging

3 tablespoons (45 ml) extra-virgin olive oil

1 medium yellow onion, minced

1 large carrot, minced

2 ribs celery, minced

1/3 cup (80 g) tomato paste

4 cloves garlic, minced, plus 1 whole crushed clove for the gremolata

Leaves of 1 sprig fresh rosemary, minced

Pinch crushed red pepper flakes

1 cup (240 ml) dry white wine

3 cups (720 ml) beef broth

4 fresh bay leaves

1 cup (40 g) loosely packed flat-leaf parsley leaves

Grated zest of 1 lemon

Season the meat with salt and pepper. Spread some flour in a shallow bowl. Place a Dutch oven large enough to fit all of the meat in a single snug layer over medium heat and add 2 tablespoons (30 ml) of the olive oil. Once the oil is hot, dredge half of the pieces of meat in flour, tapping off the excess, and add to the pot. Brown on both sides, about 2 minutes per side, and remove to a plate with tongs. Add the remaining 1 tablespoon (15 ml) olive oil and repeat with the remaining meat, then remove that meat to the plate with tongs.

In the Dutch oven, sauté the onion, carrot, and celery until softened, 4 to 5 minutes. Clear a spot in the middle of the pan and add the tomato paste, minced garlic, rosemary, and red pepper flakes. Cook, stirring, until the tomato paste is slightly darkened and the garlic and rosemary are fragrant, about 1 minute. Stir to combine with the vegetables.

Add the wine and bring to a boil, then reduce by half, about 1 minute. Add the chicken broth and bay leaves and return to a simmer. Nestle the meat in the pot in a single layer, adding a little water, if needed, so it is almost (but not completely) covered in liquid. Adjust the heat to a simmer, cover, and cook until the meat is tender but not falling off the bone, 1 hour 15 minutes to 1 1/2 hours.

Transfer the meat to a cutting board and remove the twine. Fish out and discard the bay leaves. Bring the sauce to a rapid simmer and cook until it is slightly thickened and coats the back of a spoon, 3 to 4 minutes. Remove from the heat, return the meat to the pot, and cover to keep warm while you make the gremolata.

For the gremolata, mince the remaining garlic clove and the parsley together. Add the lemon zest and chop a few times to combine.

Arrange the osso buco and sauce on a platter. Pass the gremolata on the side.