Pork Osso buco, mushroom risotto à la Piémontaise, truffle oil |

Recipe for 4 servings



Description

Pork shanks braised in white wine and tomato, served with a button mushroom risotto finished with Parmesan and truffle oil.

Note

Check the tenderness of the meat rather than relying solely on the cooking time: it should pull away easily from the bone. Finish the risotto just before serving and add the truffle oil off the heat to preserve its aroma.

Ingredients

Ossobuco

- 4 Unit(s) Pork shank (ossobuco) 250g/300g
- 30 Gr Flour
- 1 Unit(s) Carrot
- 1 Unit(s) Onion
- 1 Sprig(s) Celery
- 2 Clove(s) Garlic
- 3 Sprig(s) Thyme
- 2 Leaf(ves) Bay leaf
- 2 Sprig(s) Parsley
- 100 Ml White wine
- 20 Gr Tomato paste
- 250 Ml Tomato sauce
- 250 Ml Veal stock

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Risotto Piemontaise

- 300 Gr Arborio rice
- 1 Unit(s) Onion
- 1 Sprig(s) Thyme
- 1 Leaf(ves) Bay leaf
- 200 Ml White wine
- 1 Liter(s) Vegetable stock
- 150 Gr Button mushrooms
- 5 Ml Truffle oil
- 60 Gr Parmesan
- 30 Gr Butter

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **165 mins**
- Preheat your **four** at **395 F°**

Mise en place

Peel the carrot and both onions. Cut the carrot, celery and one onion into a macédoine (approximately 5 mm dice) for the osso buco. Finely dice the other onion for the risotto.

Peel and crush the garlic.

Clean and quarter the mushrooms. Pick the parsley leaves and finely chop them.

Grate the Parmesan and cut the butter into cubes.

Measure out the ready-to-use veal stock; if using a concentrate or powder, reconstitute it according to the manufacturer’s instructions to make 250 ml.

Osso buco

Season the pork shanks with salt and pepper on both sides. Lightly coat them in flour, then shake off the excess.

Heat a drizzle of vegetable oil in a Dutch oven and brown the meat on both sides. Set the meat aside and drain off the excess fat.

Sweat the carrot, celery and onion in the Dutch oven. Add the garlic and tomato paste and cook for 1 minute. Deglaze with the 100 ml of white wine and reduce for 2 minutes.

Add the veal stock, tomato coulis, 3 thyme sprigs and 2 bay leaves. Return the meat to the Dutch oven and bring to a simmer. Cover and cook in the oven for approximately 1 hour 45 minutes, until the meat is tender. Check during cooking and add a little water if the sauce reduces too much.

Remove the thyme and bay leaves. If necessary, set the meat aside and keep it warm while reducing the sauce on the stovetop. Adjust the seasoning and return the meat to the sauce.

Piemontaise Risotto

Start the risotto approximately 25 minutes before serving, once the meat is tender. Heat the vegetable stock with the thyme sprig and bay leaf for the risotto. Keep at a gentle simmer.

Sauté the mushrooms in a hot frying pan with a drizzle of olive oil until lightly browned. Season with salt and pepper and set aside.

Sweat the finely diced onion in a saucepan with a drizzle of olive oil. Add the rice and toast, stirring, for 1 to 2 minutes, until the edges of the grains become translucent. Pour in the 200 ml of white wine and reduce until almost dry.

Remove the herbs from the stock. Add the stock to the rice one ladle at a time, stirring regularly and allowing the liquid to be absorbed before each addition. Cook for approximately 18 to 20 minutes, until the rice is al dente. Use the stock as needed and top up with a little hot water if necessary.

Add the mushrooms and heat through for 1 minute. Remove from the heat and stir in the 40 g of butter, 60 g of Parmesan and 5 ml of truffle oil. Mix and adjust the seasoning. Loosen with a little stock or hot water if needed: the risotto should remain creamy and fluid.

Plating

Divide the risotto among four plates. Place one piece of osso buco on each portion and spoon over the sauce. Sprinkle with the chopped parsley and serve immediately.

Bon appétit!