

Pork Ossobuco, mushroom risotto à la Piémontaise, truffle oil |

Recipe for 4 servings



Description

A classic comfort food, prepared in its own sauce. Served with a white truffle topped risotto.

Note

Cooking times may vary according to the size of your osso buco, so check that the meat is done before serving.

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
- 5 Ml Truffle oil
- 150 Gr Button mushrooms
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **120 mins**
- Preheat your **four** at **395 F°**

Set up

In a pot, heat your vegetables stock.

Prepare your veal stock combining water and your stock concentrate.

Peel and finely diced your onions.

Brush your mushrooms and quarter them, sauté them in a pan and set them aside.

Chop the chives and grate the Parmesan cheese.

Ossobuco

Season both sides of the Ossobuco generously. Next, flour the meat and shake it to remove the excess flour.

Heat a pot with a small amount of oil.

Once hot, place the meat in the pot and sear on both sides, to a golden brown color. Remove the meat, and remove excess fat or oil.

Next, add the carrots, celery, onions and tomato paste that you prepared earlier and sweat them until the onions are translucent.

Add the white wine and reduce for 2 minutes. Next, add the veal stock, crushed tomatoes, thyme, garlic and the bay leaf, stir and bring to a boil.

Place the meat back in the pot, cover and place in the preheated oven for approximately 1h45m.

Once the meat is cooked, taste the sauce and season accordingly.

Piemontaise Risotto

In a pot, add a small amount of oil and sweat the onions until translucent. Next, add the arborio and sweat until translucent as well. Stir until the majority of the liquid has evaporated. Add a ladle of the vegetable stock and occasionally stir until most of the liquid has absorbed. Continue this process until the rice is cooked to an al dente, or approximately 20 minutes.

Next, add the mushrooms that you set aside and reheat for approximately one minute or until the preparation is hot. Remove from heat.

Add the parmesan, half the chives, the butter and the mustard. Stir gently and season to taste.

Plating

Scoop the desired amount of risotto in the center of your plate and then place an Ossobuco on top. Dress with a generous helping of the sauce. Finally, place your fresh sprouts on top to make a beautiful presentation. Enjoy!

Bon appétit!