

OSSO BUCO

2 tablespoons olive oil
1kg Greenlea osso buco
freshly ground salt and black pepper to taste
1 large onion, diced
2 carrots, diced
3 cloves garlic, crushed
1 cup good quality passata
1/2 cup red wine
1 teaspoon dried basil
Gremolata: 4 tablespoons chopped parsley
1 tablespoon finely grated lemon rind
4 cloves garlic, crushed

Preheat the oven to 160°C. Heat the oil in a large pan suitable for the hob and oven. Snip the edges of the osso bucco to prevent curling during cooking.

Season the meat and then brown on both sides. Remove aside.

Add the onion, carrots and garlic to the pan. Stir-fry for about 6 minutes, until the onion is tender.

Add the passata, wine and basil. Return the osso bucco to the pan and bring to the boil.

Cover and cook in the oven for 2 1/2 hours or until the meat is tender.

Meanwhile, combine the ingredients for the gremolata and sprinkle over the ossobuco after serving. Great served with saffron rice, potato mash or polenta. **Serves 4.**

