

Deconstructed Osso Buco



Ingredients:

12 Roasted Marrow Bones
60 oz Braised Veal Sauce
3 lbs Mascarpone Polenta
2 lbs Fennel/Red Onions salad
Gremolata, SC supplied

Directions:

Place roasted marrow bones in oven to warm.
Heat if necessary braised veal sauce.
Mix fennel salad.
Place 4 oz of polenta on large round plate, top with warm marrow bone, ladle 4 oz of braised veal over marrow bone at an angle, garnish with fennel salad.

Fennel, Red Onions Citrus Salad

Ingredients:

16 oz shaved Fennel, add some Fennel Fronds, soaked in ice water
8 oz shaved red Onion, soaked in ice water
Leftover juices from Charred Oranges & Lemon, about 4-6 oz
2-3 oz Olive Oil
Salt & Pepper to taste

Directions:

Mix well together

Mascarpone Polenta

Ingredients:

1 cup Polenta
4 cups Water
8 oz Mascarpone
2 oz Parmesan
Salt & Pepper to taste

Directions:

Bring seasoned water to a simmer and slowly add polenta and cook until not grainy.
Fold in cheeses off the heat or will be stringy.
Adjust S&P

Braised Veal

Ingredients:

- 4 oz Duck Fat
- 4 lbs Veal Stew Meat
- S&P to taste
- 3 lbs Mirepoix, medium dice Celery(25%), Carrots(25%), Onions(50%)
- 2 oz chopped Roast Garlic, SC supplied
- 1 lb reserved Wild Mushroom mix, medium chop
- 1 Bottle white Wine
- Rind from 1 Orange, no white, only skin
- 2 cans San Marzano Tomatoes
- 1 quart Veal Stock, SC supplied
- 1 quart Chicken Stock
- ½ tube Tomato Paste
- 4 each Bay Leaves
- 4 Stalks fresh Thyme, tied together
- 4 Stalks Rosemary

Directions:

- Heat duck fat and seasoned veal cubes, cook until golden brown on all sides, remove.
- Add onion, celery, carrots, roast garlic, cook until translucent.
- Add tomato paste, deglaze with wine.
- Add stocks, tomatoes, herbs, orange rinds, bring to a boil, then turn down to simmer.
- Stir occasionally, skim off any fat.
- Simmer approx. 1 to 1½ hours.
- Season with salt & pepper and finish.