

OSSOBUCO AND ORANGE SAUCE WITH FUZILLI



Ingredients (serves 6 people):

12 large pieces of ossobuco 2 cm thick

300 g of wheat flour

Salt to taste

Black pepper to taste

300 ml olive oil

500 ml of wine

500 ml stock meat

500 ml orange juice

2 cans of peeled tomatoes
2 chopped celery stalks
2 chopped carrots
2 chopped onions
5 cloves garlic, minced
1 sprig of rosemary
3 thyme branches
3 tablespoons cornstarch flour

Preparation:

1. Season the ossobuco with salt and pepper and pass in the wheat flour.
2. In the pan grill the ossobucos with some olive oil and set aside on a deep platter for baking.
3. In the same pan fry the celery stalk, carrot, onion and garlic.
4. Fry until dark.
5. Add the peeled tomatoes and cook for 5 to 10 minutes.
6. Place the braised over the ossobuco.
7. Place the wine and stock meat, if necessary, with the orange juice halfway down the platter.
8. Add tied thyme and rosemary.
9. Preheat oven to 180° C, cover deep baking pan with aluminum foil, or use an enameled iron pan and lid to bake, and bake for 1 hour and 30 minutes.
10. Adjust salt and pepper and, if necessary, thicken with cornstarch dissolved in a little water.
11. Serve with fuzilli or penne rigate or long pasta like pappardelle or fettuccine.