



ANGELA'S OSSO BUCO

INGREDIENTS

4 medium sized cuts of veal Osso Buco	3 tbsp of chopped parsley (set 1 tbsp aside for pasta)
Salt and pepper	2 to 3 dried bay leaves
1 cup of flour for dusting	1 cup of TSV Unoaked Chardonnay (or dry white wine)
4 tbsp of olive oil	1 cup of chicken broth
4 chopped shallots	1 tbsp of chopped fresh parsley
3 to 4 stalks of celery, diced fine	Freshly grated Parmigiano Reggiano
3 to 4 medium carrots, diced fine	500 grams of dried pasta (preferably a short pasta shape)
Dash of chili flakes (optional)	
1 tbsp chopped rosemary	

DIRECTIONS

Heat oven to 350 degrees convection. Using a heavy bottom shallow pan with a heavy lid or Dutch oven (we prefer a shallow Le Creuset Braiser), coat with the olive oil. Heat your pan to medium/high heat. Season both sides of the Osso Buco and then dredge both sides in flour, shaking off the excess. Sear evenly on both sides until golden brown. Remove shanks and set aside. Add an additional tablespoon of olive oil to the pan and add shallots, celery, carrots, chili flakes, rosemary, and parsley; season with salt and pepper and cook on medium heat while stirring occasionally until vegetables are softened, about 8-10 min. Add the chicken broth to the vegetables and raise the heat to medium to slightly reduce. Add the white wine and bay leaves and let it cook for 3 to 5 minutes. Once all combined, nestle the Osso Buco in with the mixture in the pot, covering the meat with some of the mixture. Place lid on and cook for 2 ½ to 3 hours or until meat is very tender. Keep an eye on it and turn the meat a couple of times during the cooking process. Boil salted water for the pasta. Remove Osso Buco from the pan and cover to keep warm. Using a potato masher, mash the vegetables. Once the water is boiling, put the pasta in the water (we prefer to use rigatoni, fusilli or an artisanal pasta like Casarecce). Once pasta is al dente, reserve one cup of water and drain pasta. Put pasta directly into the mixture and sprinkle with a generous amount of grated Parmigiano Reggiano and the remainder of the parsley. Mix the pasta with the mixture well. Add the pasta water if you feel it is a little dry. Be sure to serve the bone marrow with little spoons to dig out all the goodness. Enjoy the Osso Buco with a side salad or a vegetable. This dish pairs perfect with a bottle of our proprietary red blend, Eleventh Post!

WINE PAIRING

Two Sisters Eleventh Post

The beautifully seared, then roasted veal shank is the star of the show. It is the richness and intensity of the flavours in the dish that make it such a perfect match for the elegant complexity of Eleventh Post. There is delightful harmony between the rich meatiness of the dish and the dark fruit, earthiness and spice notes of Eleventh Post.

TWO SISTERS