

VEAL OSSO BUCO

Ingredients

- 6 Veal shanks (1 ½-inch thick)
- 1 Cup carrots, grind in food processor
- 1 Cup onions, grind in food processor
- 1 Cup fennel, grind in food processor
- 2 Tablespoons garlic, chopped
- 1 Ounce dry porcini mushrooms
- 12 Ounce red wine
- 2 Cup veal or beef stock
- 1 Cup pureed tomatoes
- ¼ Pound pancetta, chopped into small pieces
- ½ Pound oyster mushrooms, sliced
- ½ Pound Shitake mushrooms, sliced
- ¼ Cup olive oil

Procedure

1. Soak the dried porcini mushrooms in hot water for 20 minutes, remove the mushrooms, reserve the liquid and chop the mushrooms finely.
2. Heat the olive oil in a large sauté pan 'til very hot, brown the shanks on all sides do 2-3 at a time depending on the size of the pan. Remove the shanks to a plate.
3. Drain the grease from the pan and lower the heat, add the pancetta to the pan and cook over low heat until it is rendered and starts to brown. This should take about 10-12 minutes. Add the carrots, fennel, onions, garlic, red pepper & chopped rosemary to the pan and cook over low heat for 30 minutes until the vegetables are mushy and any liquid has evaporated. Add the wine, stock, porcini mushrooms, reserved mushroom liquid and tomato and bring to a boil.
4. Place the shanks in a large roasting pan and pour the vegetable mixture over them, move the shanks to let some cooking liquid under them. Place the shanks in a 350 degree oven and bake for 1 ½ hours until the shanks are very tender.
5. While the shanks are braising in the oven, heat 2