



Venison Osso Bucco with Gremolata

David Matthews – The Semaphore Pantry
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Serves 6

Ingredients:

OSSO BUCCO

8 x 5cm pieces venison shin
75g plain flour
2tbsp olive oil
2 small red onions, peeled and finely chopped
2 celery stalks, finely chopped
2 garlic cloves, peeled and chopped
350ml red wine
1 cinnamon stick
8 juniper berries
1 bay leaf
500ml beef stock
1 tin chopped tomatoes
Salt and freshly ground pepper

GREMOLATA

2 oranges, finely zested
1 garlic clove, peeled and finely chopped
3tbsp flat leaf parsley, chopped
2tbsp olive oil

Method:

Preheat oven to 150 degrees
Dust each piece of osso bucco with flour, salt and pepper
In a large heavy bottomed dish, brown and seal all pieces of meat, on each side
Remove from the pan, then gently fry the onion, garlic and celery until soft
Pour in the wine, stock, tomatoes and spices - bring to the boil, then reduce
Carefully return the osso bucco back into the dish - so they fit snugly in one layer
Cover with greaseproof paper and the lid - and cook for at least 2.5 hours
Mix together the gremolata ingredients, and serve over each osso bucco.

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Ingredients

Venison
Olive oil

Vegetables
Beef stock
Bay leaves, parsley
88)

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