

Ossobuco all Milanese

Cuisine: **Italian**
Food category: **Beef**



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Company: **Retigo**



Program steps

Preheating: 135 °C

1

 Combination

 50 %

 Termination by time

 01:30 hh:mm

 120 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
veal rump steak	8	pcs
Butter	100	g
plain wheat flour	100	g
onion	1	pcs
beef stock	200	ml
tomato	1	pcs
salt	5	g

Nutrition and allergens	
Allergens: 1	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	419.5 kJ
Carbohydrate	9.2 g
Fat	10.3 g
Protein	1.6 g
Water	0 g

Directions

- Roll the veal shank steaks (300g each) in flour, dusting off any excess.
- Sear in a skillet with butter and finely chopped small onion over medium heat, until nice and golden.
- Set the oven on combi at 120°C.
- Transfer the steaks into a GN container and add the stock, tomatoes and salt.
- Cook for 90 minutes.
- Blend the lemon, parsley, garlic and anchovy and brush onto the steaks before serving.
- Best served with saffron risotto.

Recommended accessories



Enameled GN container