

Ossobuco is a classic Italian dish from Milan. It is traditionally made with veal shanks, but you can use beef

First, flour the meat and brown it on a hot pan with extra virgin olive oil on both sides. Prepare a finely chop

Ingredients:

- * 4 veal shanks
- * 1 carrot
- * 1 onion
- * 1 celery
- * 500 ml beef broth
- * 500 ml red wine
- * Salt and pepper
- * Extra virgin olive oil
- * Garlic
- * Parsley

Cooking time: 9,000 minutes

Cooking temperature: 120 degrees Celsius

Fan: 2

Pulse: 0

Preset: braise