

## Osso Buco al Forno

### Ingredients:

- \* 4 veal shanks
- \* 1 carrot
- \* 1 onion
- \* 1 celery stalk
- \* 1 bulb of garlic
- \* 1 bunch of parsley
- \* 500 ml red wine
- \* 500 ml beef broth
- \* Salt and pepper to taste

### Instructions:

1. Preheat the oven to 180°C (355°F).
2. Season the veal shanks with salt and pepper.
3. Heat some olive oil in a large oven-safe pan or Dutch oven over medium-high heat.
4. Add the veal shanks to the pan and brown on all sides.
5. Remove the veal shanks and set aside.
6. In the same pan, add the onion, celery, carrot, and garlic. Cook until the vegetables are softened.
7. Add the red wine and beef broth to the pan, scraping up any browned bits from the bottom.
8. Return the veal shanks to the pan, nestling them into the vegetables.
9. Cover the pan with a lid or aluminum foil and place in the oven.
10. Cook for 2 hours or until the veal shanks are tender.
11. Remove the pan from the oven and transfer the veal shanks to a serving platter.
12. Reduce the sauce in the pan by simmering it over medium heat.
13. Serve the veal shanks with the reduced sauce and your favorite side dishes.