



*Elvea, festa all'italiana*

## Ossobuco with basil gremolata and saffron risotto

### Ingredients for 4 Persons

|               |                         |
|---------------|-------------------------|
| 4             | veal shanks             |
| 3 tablespoons | flour                   |
| 50 g          | butter                  |
| 1             | onion                   |
| 1             | carrot in cubes         |
| 1 stalk       | (yellow) celery         |
| 15 dl         | white wine              |
| 1 can         | ELVEA Polpa di pomodoro |
| 1             | lemon                   |
| 1 sprig       | fresh basil             |
| 2 cup         | risotto rice            |
| 1             | onion                   |
| 2 dl          | white wine              |
| 10 dl         | poultry stock           |
| 1 cap         | saffron                 |
| 50 g          | parmesan cheese         |
|               | pepper                  |
|               | salt                    |
|               | olive oil               |

