



INGREDIENTS

25 g (30 ml) butter
2 onions, finely chopped
12 baby carrots, washed
2 large celery stems, sliced
3 cloves garlic, finely chopped
2,4 kg lamb neck slices
salt and freshly ground black pepper
cake flour to roll neck in
about 50-100 ml olive oil
1 500 ml white wine
250 ml lamb stock
400-g can whole tomatoes
3 bay leaves

Gremolata

1 packet Italian parsley, very finely chopped
grated rind of 4 lemons
2 cloves garlic, very finely chopped



Osso bucco with lamb neck

This Italian dish is traditionally made with veal shanks but tastes just as good with lamb neck.

Enough for 6-8

Preheat oven to 180 °C. Melt butter in heavy bottomed saucepan large enough for the slices of neck. Add onions, carrots, celery and garlic and fry about 10 minutes over low heat. If the plate is too hot the butter will burn – be careful! Season neck with salt and pepper and roll in flour. Shake off excess flour. Heat olive oil in frying pan and fry neck until brown (not all at once). Place neck on top of vegetables in saucepan. Pour wine into frying pan used for frying the neck. Cook until liquid has reduced to about half. Add stock, tomatoes and bay leaves to wine and bring to a boil. Pour over neck. Bring to a boil on top of stove. Cover with lid and cook in hot oven for about 1½-2 hours or until neck is soft. Mix all the gremolata ingredients. Sprinkle over osso bucco and serve.

