

Ossobuco di tacchino

Ingredients for four people:

- 900g 2 Turkey drumsticks cut in half equal 4 portions
- 500ml red wine
- 120g mushrooms
- 60ml EVOO
- 60g chopped onions
- 40g chopped carrots
- 40g tomato paste
- 40g all-purpose flour
- 40g celery
- 20g Rosemary
- 20g fresh sage
- 5g Bay leaf
- Q/B salt

Ingredients for gremolada:

- 20g Rosemary
- 30g parsley
- 5g lemon zest
- 3g garlic

Execution:

The night before marinating the Turkey ossobuco with the wine and the fresh herbs; sage, Rosemary, Bay leaf and garlic.

In the morning drained the meat and dry it with a paper towel, past them well in the all-purpose flour on both sides.

Put the pan to heat with half of the olive oil over medium heat, add the floured the ossobuco and let them Brown on all sides.

Strain part of the wine from the marinade to the deglaze the pan, when the liquid evaporates remove the meat and set aside.

Fry the vegetables, onions, carrots, celery, and mushrooms in the same pan with the remaining oil for at least 5 minutes, then add the tomato paste and cook for another 2 minutes

At this point bring back the ossobuco into the pan, add the remaining wine from the marinade and cover with the lid.

Cook over low heat for at least 90 minutes until cooked, add water when you see that it dries too much.

In the meantime, prepare the gremolada by chopping altogether the Rosemary, parsley and garlic with lemon peel.

Season with salt and add the gremolada and serve.