Auriga Wine Cellars
October 2007 Wine Club Recipe

Zuppa Osso Buco
Pairs well with the Syrah 2005

Ingredients

Veal Dumplings:

1 lb ground veal
1 large egg, beaten
1/3 cup Italian bread crumbs
¼ cup grated Parmigiano or Romano cheese
¼ to ½ freshly grated nutmeg
Salt and pepper

Directions

Soup:

4 tblsp extra virgin olive oil
2 carrots, peeled and chopped ¼ in pieces
2 celery ribs and green tops, chopped ¼ inch pieces
1 medium yellow onion chopped ¼ inch pieces
Sale and pepper
1 bay leaf
½ cup dry white wine
1-14 oz. can cannelli beans, rinsed and drained
1-15 oz. can dices tomatoes with puree
3 cups chicken stock
2 cups beef stock
1 cup egg pasta, preferably egg noodles broken

Gremolata:

2 cloves garlic, peeled and cracked
1-2 oz. tin anchovies fillets, drained
¼ cup Italian parsley
1 lemon, zested

Bread to pass with soup

Soup:

Combine veal and the next 5 ingredients and roll into 1 inch balls. Add ½ olive oil to sauté pan, heat and slowly add the meat balls. Sauté until golden brown. Remove from pan and reserve. Deglaze pan with ½ cup of chicken stock.

Heat a medium soup pot over medium to medium high heat.
Add olive oil and the chopped vegetables.
Season with Salt and Pepper and Bay Leaf
Cook vegetables approx. 5 min until soft not browned
Add the wine, cook 1 minute
Add beans, tomatoes, chicken and beef stock (including chicken stock used to deglaze the sauté pan).
Place lid on pot and bring heat to high.
When soup boils, add 1 inch balls of veal dumplings directly to the pot. Then add egg noodles.
Simmer for 6-10 minutes to cook veal dumplings and noodles.
Adjust seasoning with salt and pepper as desired.

Gremolata:

Pile garlic, anchovies, parsley and lemon zest on a cutting board and finely chop the mixture and place in small dish.

Serve soup in shallow bowls and top with 1-2 teaspoons of gremolata on top. Pass with crusty bread.