

Product Specification Sheet – Curry Flavours Spice Mix

Title Veal Osso Bucco Spice Mix

Level Mild



Overview: - Ossobuco is a Milanese speciality of cross-cut veal shanks braised with vegetables, white wine and broth. It is traditionally served with either risotto alla milanese or polenta, depending on the regional variation. There are two types of ossobuco: a modern version that has tomatoes and the original version which does not. The older version, ossobuco in bianco, is flavoured with cinnamon, bay leaf and spices. The modern and more popular recipe includes tomatoes, carrots, celery and onions. Ossobuco or osso buco is Italian for "bone with a hole". Although recipes vary, most start by browning the veal shanks in butter after dredging them in flour, while others recommend vegetable oil. The braising liquid is usually a combination of white wine and meat broth flavoured with vegetable.

Also, pairs with Lamb Shanks & Crabs

What you'll need	Veal Shanks Celery (Diced – 10x10mm) Carrots (Diced - 10x10mm) Onions (Diced 10x10mm) White Wine Tomatoes diced -Optional Flour (For dusting the Veal)
-------------------------	--

Instructions to Prepare

See Quantities as per below table.

1. Add flour and dust the veal shanks
2. Add salted butter to pan and panfry the pieces of veal to partially cook them off. Keep aside
3. Add Water in a pot and add the diced celery, onions and carrots (toss in any other diced veggies you desire)
4. Bring to boil and add the spice mix, stir well, now add the pan-fried veal pieces.
5. Simmer on low heat till sauce thickens up. Add the white wine
6. Cover pot and simmer off. Add tomatoes if desired before taking off the heat (optional)
7. Veal Osso Bucco is ready to serve

Spice Mix	100grams	1kg
Salted Butter	100ml	1 Ltr
Water	400ml	4 Ltr's
Veal Shanks	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Celery (Diced – 10x10mm)	150 grams	1.5 Kg
Carrots (Diced - 10x10mm)	150 grams	1.5 Kg
Onions (Diced 10x10mm)	150 grams	1.5 Kg
White Wine	300 ml	3 Ltr's
Cook Loss	5%	5%
Total Yield	2.1 Kg	21 Kg

Pack	Retail Pack	Food Service Pack
Weight	100 grams	1 kg
Price per pack		
Serves	8 serves	80 serves
Yield	1.75 kg	17.5 kg
Barcode	9348630001594	9348630002591

Hint:- 1. Garnishing with Coriander leaves

2. Serve on a bed of risotto, polenta or even great with some steamed rice

3. Add some liquid stocks to get more sauce or an even intense flavour

Ingredients: - Dehydrated vegetables (tomato, garlic, onion), maltodextrin (maize), sugars, spices (fenugreek, ginger, cardamom, cloves, coriander, cumin, turmeric, nutmeg, cinnamon, pimento, cassia, fennel, pepper) Thickener (1422), salt, acidity regulator (330), colour (160c), canola oil, spice extract, colours (150a, 160c)

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1332kj
Protein	5.3g
Fat, total	2.5g
Fat, saturated	0.4g
Carbohydrates	64.3g
Sugars	9.9g
Dietary Fibre	6.9g
Sodium	2532mg



Food Safety System in place



Bain- Marie Stable

Held Covered For no More Than 4 Hours



Freeze-Thaw Stable

Thawed under 0-5°C Chilled Conditions



Cook Chill Stable

When Prepared As Per Directions, Chilled



Below 0-5°C, then reheated

Nut free Range



Our Details

Curry Flavours

12 Jusfrute Drive

West Gosford NSW 2250

Email admin@curryflavours.com.au

Website www.curryflavours.com.au

Phone: 1300 2 CURRY (1300 2 28779)

Storage

For Maximum Freshness, Store In A Cool Dry Place