

SERVES 6

Orecchiette & Braised Osso Buco

TWO GOOD

Preheat the oven to 140°C.

Heat half the olive oil in a large flameproof casserole dish over high heat. Season the osso buco well with salt, then add to the pan in batches and cook until well browned on both sides. Remove from the pan and set aside.

Reduce the heat to medium. Add the remaining olive oil and the onion and stir to coat well. Cook, stirring regularly, for 5–6 minutes or until softened. Stir in the garlic and cook for 1–2 minutes or until fragrant. Pour in the red wine and simmer for about 2–3 minutes or until reduced by half. Tie the rosemary and thyme stalks together with kitchen string and add to the pan with the tomatoes, pepper, vinegar, cinnamon stick, stock and 250 ml (1 cup) water. Season to taste with salt, then return the meat to the pan and stir to coat well. Bring to a simmer, then cover with a tight-fitting lid and place in the oven. Bake for 3–4 hours or until the meat is falling off the bone. Remove the bones, herbs and cinnamon stick and stir to break up the meat.

Shortly before you are ready to serve, cook the orecchiette in a large saucepan of boiling salted water until al dente. Drain, reserving some of the pasta water, and add to the ragu, along with a good splash of the cooking water. Stir to combine well, then check the seasoning. Scatter with parsley and parmesan, drizzle with extra virgin olive oil and serve.

80 ml (½ cup) olive oil
1.5 kg osso buco
sea salt
4 small brown onions, diced
4 garlic cloves, finely diced
280 ml red wine
2 rosemary sprigs
½ bunch of thyme
2 x 400 g tins diced tomatoes
1 teaspoon freshly ground black pepper
50 ml balsamic vinegar
1 cinnamon stick
250 ml (1 cup) beef stock
500 g orecchiette
1 bunch of flat-leaf parsley, leaves picked and coarsely chopped
grated parmesan, to serve
extra virgin olive oil, for drizzling



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