

Shank of Veal with Roasted Vegetables



Ingredients:

1 shank of baby veal
4 carrots
½ celery
1 onion
1 glass white wine
½ glass extra virgin olive oil
Salt and pepper

Preparation:

Slice carrots, celery and onion, and distribute in a roasting pan. Season veal with salt and pepper, place on top of the vegetables. Pour white wine and olive oil over the veal and vegetables. Place in a preheated oven at 180°C (350°F). Cook for 3-4 hours, spooning the juices on the top of the veal to maintain moisture.

Makes 4 to 5 servings

