



Pork Shank Osso Buco, Snow Pea Risotto with Pea Shoots

Nickel & Nickel Harris Vineyard Merlot, Oakville, Napa Valley

by Executive Chef Trevor Eliason

Ingredients

Osso Buco

- 6 pork shanks, 12–16 ounces each
- Kosher salt and freshly ground pepper, to taste
- 2 tablespoons grapeseed oil
- 1 cup yellow onion, chopped
- ½ cup celery, chopped
- ½ cup carrot, chopped
- 4 garlic cloves, smashed
- 2 thyme sprigs, whole
- 1 bay leaf
- 2 cups dry red wine
- 6 cups beef stock

Snow Pea Risotto

- 4 cups chicken stock
- 2 tablespoons olive oil
- 1 cup carnaroli rice
- 2 shallots, finely diced
- 1 cup dry white wine
- ½ cup Parmesan cheese, grated
- 2 tablespoons butter
- Kosher salt, to taste
- 1 cup snow peas, cut on the bias in ½-inch diamonds and steamed
- 1 tablespoon fresh Italian parsley, chopped
- 1 tablespoon fresh chives, chopped

Pea Shoots

- ½ teaspoon olive oil
- ¼ pound pea shoots
- Kosher salt, to taste

METHOD

Osso Buco

Preheat the oven to 325°F. Generously season the pork shanks on all sides with kosher salt and freshly ground pepper. Heat a large cast iron pan on high, then add grapeseed oil. When hot, sear one shank on all sides until it is a deep golden color, about five minutes. Adjust the heat of pan if necessary. Remove the pork shanks from pan and place in a large casserole. Wipe out the pan and repeat process with the remaining three shanks.

In the same pan, keeping the fond from the shanks, turn the heat down to medium, then add the chopped onion, celery and carrot; sweat the vegetables for seven minutes. Add the garlic, thyme and bay leaf, then cover with the red wine. Reduce by half, then add the beef stock. Bring the mixture to a simmer and pour over the pork shanks. Place a well-fitting lid or aluminum foil over the casserole pan, then roast in the oven approximately two to two-and-a-half hours or until the meat is fall-off-the-bone tender. Remove the shanks from the cooking liquid. Set aside in a warm place.

Strain solids from the liquid into a small stainless steel tall pot. Bring to a simmer and reduce to sauce consistency. It should take five minutes on medium-high heat. Season to taste and set aside.

Snow Pea Risotto and Sautéed Pea Shoots

Bring the chicken stock to a boil in a small pot. Heat a medium sized pot on medium-high, then add olive oil and the carnaroli rice. Toast the rice, stirring with a wooden spoon for one minute. Add the diced shallots, and cook for two minutes. Pour over with white wine, simmer for two minutes, and when the wine is au sec, ladle just enough chicken stock to cover the rice. Continuously stir the risotto, adding more stock every four minutes. This process will take about 15 minutes or until the rice is al dente. Fold in the Parmesan and butter, then season with kosher salt. Add the snow peas, chopped parsley and chives.

In a medium sauté pan on medium heat, add the olive oil. Add the pea shoots and quickly sauté until wilted. Sprinkle with salt.

Presentation

Place a generous amount of risotto in a bistro bowl. Perch one pork shank atop the risotto, then drizzle with reduced sauce. Garnish with the pea tendrils. Enjoy with a glass of Nickel & Nickel Harris Vineyard Merlot.

Serves 6