



#1MEAT12WAYS

# MORROCAN BISON OSSO BUCCO ORANGE GREMOLATA

COLIN SMITH | ROUNABOUT CATERING

DURHAM  
RANCH

## INGREDIENTS

- 4 Pieces Durham Ranch Bison Osso Bucco
- 4 oz. Smoked Bacon
- 1 each White Onion
- 4 Ribs Celery
- 1 ea Carrot
- 1 Cup Red Wine
- 4 Cups Beef Stock
- 1 tsp. Fresh Thyme
- 2 Tbsp. Flour
- 3 Tbsp. Cooking Oil
- 1 Tbsp. Moroccan Spice Blend
- 1 Cup Farro
- 4 Cups Chicken Stock
- 1/2 Cup Peas
- 1/2 Cup Roasted Butternut Squash
- 1 Tablespoon Butter
- 1 pinch Salt/Pepper
- 1 piece Leek
- 1 Cup water
- 1 Tbsp. butter
- 1 tsp. Kosher salt
- 2 Tbsp. Parsley Leaves
- 2 Tbsp. Leeks slices
- 1 each Orange-Zest
- 1/2 Cup Poached fennel
- 1/4 Cup Poached Lobster Mushrooms
- 1 Tbsp. Extra Vitgin Olive Oil

## INSTRUCTIONS

- 1.** Season Salt/Pepper Osso Bucco, Dredge in Flour and Sear on oth sides
- 2.** Remove from pan and add vegetables saute till soft and addred wine and beef stock simmer and add back in Bison
- 3.** Cover in foil and braise for 3 hours at 325 degrees
- 4.** Place Farro in chicken stock and simmer for 1 hour
- 5.** Saute Peas and Squash in Butter and add Farro. Season with Salt/Pepper
- 6.** Demi Glaze- Reduce stock from ossobucco and paint the Osso Bucco with sauce-
- 7.** Gremolata-Pick parsley leaves and put into bowl with Orange Zest , Fennel , Leeks and Lobster Mushrooms toss with extra virgin olive oil and salt and pepper
- 8.** Place butter and water in pan with salt and bring to a simmer. Cut Fennel into small slices , each one smaller than the other blanch for 4 minutes
- 9.** Place butter and water in pan with salt and bring to a simmer. Cut Leeks into 3 pieces, each one smaller than the other blanch for 8 minutes-