

PALMINA

Roasted Veal Shank with Truffled Mashed Potatoes With Sisquoc 2003

Whole veal shank
olive oil
1 carrot, chopped
1 onion, sliced
2 garlic cloves, crushed
6 fresh sage leaves
1 cup dry white wine
3 cups meat stock

Preheat the oven to 425F. Pat the shank dry and season.
Heat ¼ cup of olive oil in a roasting pan. Add the shank and cook, turning until well browned on all sides. Transfer to the oven and cook for 30 minutes, turning occasionally.

Heat 2 tbsps olive oil in a medium skillet and cook the vegetables until soft. Season.

Remove the excess fat from the roasting pan, and add the vegetables, white wine and 2 cups of stock. Return to the oven and cook for 2 hours, basting occasionally, until the meat is tender and caramelized. Add more stock if necessary.

Remove from oven, and remove the shank from the pan. Strain the vegetables and skim the fat from the surface. Return the meat and liquid to the roasting pan and replace in the oven. Baste the meat occasionally until there's a dark glaze on the meat. There should be about ½ cup of sauce remaining.

Carve the shank, arranging the slices on a platter then drizzle the sauce over them.

3 lbs potatoes, peeled and cut into 1½" pieces
2 tbsps milk
1 tsp truffle oil

Boil the potatoes until they are soft – about 10 minutes. Drain. Add the milk and truffle oil and mash.

