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Slow Braised Molokai Livestock Cooperative Beef Shank Gremolata Yield: 8 lbs. **PASTURE RAISED BEEF**

10 lbs.	Molokai Livestock Cooperative Beef Shanks Osso Buco Style Cut
TT	Salt
TT	Pepper
As needed	Flour
As needed	Olive Oil
8 oz.	Onions, small dice
4 oz.	Carrots, small dice
4 oz.	Celery, small dice
16 oz.	White Wine
3 sprigs	Thyme
2 sprigs	Rosemary
3 sprigs	Marjoram
2 oz.	Tomato puree
6 oz.	Tomato concasse
1 gal	Veal stock
as needed	Roux
TT	Salt
TT	Pepper



Gremolata

½ ea.	Zest of Orange, chopped fine
½ ea.	Zest of Lemon, chopped fine
1 Tbsp.	Parsley, chopped fine
1 Tbsp.	Garlic, Minced
1 Tbsp.	Caraway Seeds, chopped fine

1. Season beef shanks with salt and pepper
2. Lightly flour shanks and brown in oil
3. Remove the browned shanks and reserve
4. Sweat the mire poix
5. Add the wine and reduce by half
6. Add the herbs, tomato puree, concasse and the veal stock
7. Bring to a simmer and place the veal shanks into the simmering stock
8. Cover and braise in the oven or the stove top
9. While waiting for the shanks to cook, prepare the gremolata seasoning by mixing all the gremolata ingredients together. Reserve for later use
10. Braise until tender
11. Remove the shanks and strain the braising liquid
12. Thicken the braising liquid with the roux and season with salt and pepper
13. Serve sauce with veal shanks
14. Garnish with a pinch of gremolata