

Prego

VEAL OSSOBUCCO

Tomato-Capsicum Stew, Green Olives, Olive Oil Bread

(Serves 2) EASY★☆☆☆ TIME:30mins



INGREDIENTS

Veal Ossobucco, precooked	2 pcs
Tomato-Capsicum Stew	400gm
Green Olives, cut into wedges	50gm
Italian Parsley, chopped	5gm
Thyme	1 sprig
Salt to taste	
Black Pepper to taste	
Olive Oil Bread	2 pcs

METHOD

1. Reheat ossobucco pouch in hot water bath or microwave.
2. In a pot, reheat stew till boiling point. Add olives and thyme. Adjust seasoning if needed.
3. Slice bread to your desired thickness and toast in oven or use a pan.
4. Transfer veal in to the stew and bring to boil till sauce thickens.
5. Arrange veal stew on a plate. Garnish with parsley and serve hot with toasted bread.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

