



BIOSÜDTIROL

The organic farmer **Matilde** is serving: **Ossibuchi with apple.**

Preparation: 1.5 hours

Difficulty: medium

Ingredients (4-6 servings)

1 carrot

3-4 celery stalks

2 cloves of garlic

1 onion

800 g Villnösser Brillenschaf lamb marrowbones

3 Natyra apples

2 tablespoons of oil

3 tablespoons of flour

white wine

salt, pepper and paprika to taste

Preparation

Salt and pepper the ossobuchi on both sides, then flour them. In a pan with oil, brown them well on both sides, then remove them from the heat. In a casserole, sauté the garlic, onion, carrots and celery stalks in oil; deglaze with white wine. Put the marrowbones back into the pan and pour the vegetables and sauce over them. Cook over a low heat for an hour. Twenty minutes before the cooking has finished, add the apples. Serve the apple ossibuchi with a smile.

Matilde's tip:

The ossibuchi are very good accompanied by polenta or rice. Enjoy!