



## **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.



**BIOSÜDTIROL**

**Matilde's suggestion**

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