

osso bucco recipe slow cooker jamie oliver

Osso Bucco Recipe Slow Cooker Jamie Oliver: A Deliciously Easy Italian Classic

osso bucco recipe slow cooker jamie oliver is a fantastic way to bring the rich flavors of traditional Italian cuisine into your home with minimal effort. For anyone who loves tender, melt-in-your-mouth veal shanks braised to perfection, this slow cooker method inspired by Jamie Oliver's approach offers a foolproof way to achieve that classic osso bucco taste without spending hours in the kitchen. Whether you're a seasoned home cook or just starting out, this recipe makes it incredibly simple to enjoy a hearty, comforting meal packed with fresh herbs, vegetables, and that signature citrusy gremolata topping.

Why Choose Jamie Oliver's Osso Bucco Recipe for the Slow Cooker?

Jamie Oliver has a knack for taking traditional dishes and making them accessible for the everyday home chef. His osso bucco recipe, adapted for a slow cooker, preserves the authentic flavors while making the preparation hands-off and convenient. Slow cooking is perfect for osso bucco because the long, gentle heat breaks down the tough connective tissues in the veal shanks, resulting in a tender, juicy, and flavorful dish.

Moreover, cooking osso bucco in a slow cooker allows the flavors to meld beautifully over time. Jamie's recipe emphasizes the use of fresh ingredients like garlic, carrots, celery, and tomatoes, along with a splash of white wine and lemon zest, ensuring that every bite is rich and aromatic.

Key Ingredients for Jamie Oliver's Slow Cooker Osso Bucco

To make osso bucco in the slow cooker just like Jamie Oliver, you'll want to gather the following essential ingredients:

- **Veal shanks:** The star of the dish, ideally about 1.5 to 2 inches thick, with the marrow bone in the center.
- **Vegetables:** Onion, carrots, celery, and garlic form the flavorful base.
- **Tomatoes:** Fresh or canned plum tomatoes add depth and acidity.
- **White wine:** A dry white wine enhances the braising liquid with subtle fruity notes.
- **Fresh herbs:** Rosemary, thyme, and bay leaves impart an earthy aroma.
- **Lemon zest and parsley:** Used in the gremolata garnish, providing a bright, zesty finish.

- **Olive oil and seasoning:** For browning the meat and seasoning the dish.

Tips for Selecting the Best Veal Shanks

When shopping for veal shanks, look for pieces with a good amount of meat surrounding the bone and a clean, fresh appearance. The marrow in the center is what gives osso bucco its unique richness, so don't skip on quality. If veal is hard to find or expensive, you can substitute beef shanks, though the flavor will be slightly different but still delicious.

Step-by-Step Guide to Making Osso Bucco in a Slow Cooker Jamie Oliver Style

Jamie's recipe simplifies the classic osso bucco process by utilizing the slow cooker to do most of the work. Here's how you can recreate this dish at home:

1. **Prepare the veal shanks:** Season the shanks with salt and pepper. Heat olive oil in a skillet and brown the meat on all sides. This step adds a lovely caramelized flavor and helps seal the juices.
2. **Sauté the vegetables:** In the same pan, gently cook chopped onion, carrots, celery, and garlic until softened.
3. **Deglaze the pan:** Pour in white wine to lift the browned bits from the pan, creating a flavorful base for the sauce.
4. **Transfer to slow cooker:** Place the browned veal shanks in the slow cooker, pour over the sautéed vegetables and wine, add chopped tomatoes, fresh herbs, and a splash of stock or water if needed.
5. **Slow cook:** Cover and cook on low heat for 6 to 8 hours, or until the meat is tender and falling off the bone.
6. **Prepare the gremolata:** Just before serving, mix chopped parsley, lemon zest, and garlic to make a fresh, zesty garnish that cuts through the richness.
7. **Serve:** Spoon the osso bucco onto plates, drizzle with the cooking sauce, and sprinkle gremolata on top. Serve alongside creamy mashed potatoes, polenta, or risotto for a complete meal.

Why Slow Cooking Makes Osso Bucco Better

Traditional osso bucco recipes often require braising the meat in the oven for a couple of hours. The slow cooker method is a game-changer because it maintains a steady low temperature, allowing connective tissues to break down slowly without drying out the meat. This results in a more tender texture and a sauce that is deeply infused with the flavors of the vegetables and herbs.

Enhancing Your Osso Bucco Experience with Jamie Oliver's Touch

Jamie Oliver's culinary style is all about simple, fresh ingredients and bold flavors. His osso bucco recipe includes a few subtle twists that elevate the dish beyond the classic version:

- **Gremolata topping:** This mixture of lemon zest, garlic, and parsley adds a fresh burst of flavor that balances the richness of the slow-cooked meat.
- **Using quality olive oil:** Drizzling good olive oil at the end brightens the dish and adds a silky finish.
- **Adding white wine:** The wine adds acidity and complexity, making the sauce more vibrant.
- **Serving suggestions:** Jamie often pairs osso bucco with creamy polenta or saffron risotto, which soak up the luscious sauce beautifully.

Pairing Osso Bucco with Wine and Sides

To complement the rich flavors of slow cooker osso bucco, consider pairing the dish with a medium-bodied red wine such as Chianti or Barbera. For sides, creamy polenta is a traditional favorite that provides a smooth texture contrast. Alternatively, saffron risotto or buttery mashed potatoes work wonderfully to absorb the savory sauce.

Common Mistakes to Avoid When Making Slow Cooker Osso Bucco

Even with a slow cooker, there are a few pitfalls to watch out for to ensure your osso bucco turns out perfect every time:

- **Skipping the browning step:** Not searing the veal shanks beforehand can result in a less flavorful sauce.

- **Overcrowding the slow cooker:** Give each shank enough space for even cooking and proper flavor infusion.
- **Not enough liquid:** Ensure there's enough braising liquid to keep the meat moist but avoid flooding the slow cooker.
- **Forgetting the gremolata:** This simple garnish is key to brightening the dish and adding a fresh finish.

Final Thoughts on Jamie Oliver's Osso Bucco Recipe Slow Cooker Style

The beauty of Jamie Oliver's slow cooker osso bucco recipe lies in its simplicity and the depth of flavor it delivers with minimal fuss. It's perfect for busy weeknights or weekend meals when you want something comforting yet impressive. By embracing the slow cooker method, you allow the veal shanks to become incredibly tender while soaking up the herbaceous, tomato-based sauce. The addition of gremolata at the end ensures the dish remains vibrant and balanced.

If you've been intimidated by traditional osso bucco recipes or simply want a hands-off way to enjoy this Italian classic, Jamie Oliver's slow cooker version is a wonderful place to start. With fresh ingredients, straightforward steps, and plenty of room for personal touches, you can create a restaurant-quality meal right in your own kitchen.

Frequently Asked Questions

What are the key ingredients in Jamie Oliver's slow cooker Osso Bucco recipe?

The key ingredients include veal shanks, onions, carrots, celery, garlic, canned tomatoes, white wine, beef stock, lemon zest, and fresh herbs like thyme and bay leaves.

How long should Osso Bucco be cooked in a slow cooker according to Jamie Oliver's recipe?

Jamie Oliver recommends cooking Osso Bucco in a slow cooker on low heat for about 6 to 8 hours to achieve tender, flavorful meat.

Can I use other types of meat instead of veal shanks in Jamie Oliver's slow cooker Osso Bucco?

Yes, you can substitute veal shanks with beef shanks or pork shanks, but cooking times may vary slightly to ensure the meat is tender.

Does Jamie Oliver suggest any side dishes to serve with slow cooker Osso Bucco?

Jamie Oliver often suggests serving Osso Bucco with creamy risotto alla Milanese, polenta, or mashed potatoes to complement the rich sauce.

Are there any tips from Jamie Oliver for making the slow cooker Osso Bucco extra flavorful?

Jamie Oliver advises browning the veal shanks before slow cooking to develop a richer flavor and adding fresh lemon zest and gremolata (a mix of lemon zest, garlic, and parsley) just before serving to brighten the dish.

Additional Resources

Osso Bucco Recipe Slow Cooker Jamie Oliver: A Culinary Exploration

osso bucco recipe slow cooker jamie oliver stands out as a remarkable fusion of traditional Italian cooking and modern convenience. Jamie Oliver, a celebrated British chef known for his accessible and flavorful recipes, offers a version of osso bucco tailored for the slow cooker, transforming this classic Milanese dish into a hassle-free yet deeply satisfying meal. This approach caters to contemporary home cooks seeking to balance authenticity with ease and time efficiency.

The allure of osso bucco lies in its hearty braised veal shanks, slow-cooked until tender, infused with a medley of vegetables, herbs, and a rich tomato-based sauce. When adapted for the slow cooker, Jamie Oliver's recipe preserves these essential qualities while simplifying the preparation process. This article delves into the nuances of Jamie Oliver's slow cooker osso bucco recipe, assessing its ingredients, cooking techniques, and how it compares to traditional stovetop methods. It also investigates the recipe's suitability for different home cooking scenarios, highlighting its strengths and potential limitations.

Understanding Jamie Oliver's Slow Cooker Osso Bucco Recipe

Jamie Oliver's slow cooker osso bucco recipe reinterprets a classic Italian dish with a method that emphasizes convenience without sacrificing flavor. The recipe typically calls for veal shanks, a tough but flavorful cut that benefits from prolonged, gentle cooking. The slow cooker method enables the meat to become tender and succulent, breaking down connective tissues over several hours.

Ingredients and Their Roles

Central to Jamie Oliver's recipe are simple, fresh ingredients that build layers of flavor. Veal shanks form the foundation, while mirepoix vegetables—onions, carrots, and celery—create a savory base. Garlic, tomatoes, white wine, and fresh herbs such as thyme and bay leaves add complexity. One

distinctive element in Jamie Oliver's take is the inclusion of lemon zest and gremolata (a mixture of lemon zest, garlic, and parsley), which brightens the rich, slow-cooked sauce.

This balance between rich, slow-braised meat and vibrant seasoning exemplifies Oliver's philosophy of approachable yet refined cooking. The recipe's ingredient list is accessible for most home cooks, and the use of the slow cooker reduces active cooking time dramatically.

Cooking Technique: Slow Cooker Versus Traditional Methods

Traditional osso bucco recipes typically require searing the veal shanks and then braising them in a pot in the oven or stovetop for several hours. Jamie Oliver's slow cooker adaptation maintains the searing step to develop Maillard reaction flavors but transfers the ingredients to a slow cooker for the extended cooking phase.

The slow cooker's low and steady heat is particularly suited for tough cuts of meat like veal shanks, ensuring even cooking and moisture retention. This method requires minimal supervision, freeing up time for multitasking or relaxation. However, it can lack the intensity of oven braising that comes from higher temperatures and controlled evaporation.

Advantages of Jamie Oliver's Slow Cooker Osso Bucco Recipe

Jamie Oliver's slow cooker osso bucco recipe offers several benefits that resonate with modern culinary demands:

- **Convenience:** The slow cooker allows for a hands-off approach, ideal for busy households or those with limited cooking experience.
- **Flavor Development:** Slow cooking at low temperatures enhances the tenderness of the veal and deepens the sauce's flavors without risk of burning or drying out.
- **Accessibility:** The recipe uses commonly available ingredients and straightforward steps, making gourmet Italian cuisine achievable at home.
- **Consistent Results:** The controlled environment of the slow cooker reduces variability in cooking outcomes compared to stovetop methods that require frequent attention.

These advantages position Jamie Oliver's osso bucco as an appealing option for those who appreciate authentic flavors but need more practical cooking solutions.

Potential Drawbacks and Considerations

While the slow cooker method has clear merits, some culinary purists might argue that it sacrifices certain textural and flavor elements:

- **Reduced Browning Depth:** The slow cooker is less effective at sustaining the high heat needed for deep caramelization beyond the initial searing stage.
- **Less Sauce Reduction:** Slow cookers retain moisture, which can result in a thinner sauce unless adjusted post-cooking.
- **Longer Cooking Times:** Although hands-off, the recipe requires 6 to 8 hours of cooking, which demands planning.

For those seeking the richest possible osso bucco, a hybrid approach—sautéing and oven braising—may still be preferable. However, Jamie Oliver’s recipe balances these technical nuances with everyday practicality.

Integrating Osso Bucco into Modern Meal Planning

One of the most compelling aspects of Jamie Oliver’s osso bucco recipe for slow cookers is its alignment with contemporary lifestyle trends. Slow cookers are increasingly popular for meal prepping, allowing cooks to set ingredients in the morning and return to a ready-made dinner. Osso bucco, traditionally considered a labor-intensive dinner, thus becomes accessible for weeknight meals or leisurely weekend dinners alike.

Pairing and Serving Suggestions

Jamie Oliver often recommends serving osso bucco with creamy risotto alla Milanese or polenta, which complement the rich sauce and tender meat. Gremolata, a fresh herb condiment, cuts through the heaviness, adding a zesty contrast. Such accompaniments enhance the dish’s complexity while preserving its rustic Italian roots.

Comparative Overview: Jamie Oliver vs. Other Slow Cooker Osso Bucco Recipes

A survey of slow cooker osso bucco recipes reveals varied approaches to seasoning and preparation. Jamie Oliver’s recipe distinguishes itself by:

- Incorporating fresh lemon zest and gremolata for brightness

- Emphasizing fresh herbs over dried spices
- Striking a balance between authentic Italian flavors and user-friendly steps

Other recipes may rely more heavily on canned ingredients or omit the searing step entirely, which can affect flavor depth. Jamie Oliver's insistence on quality ingredients and foundational cooking techniques elevates the dish within the slow cooker genre.

Final Thoughts on Jamie Oliver's Slow Cooker Osso Bucco

The osso bucco recipe slow cooker Jamie Oliver style presents a compelling adaptation of a classic Italian dish that respects tradition while embracing modern kitchen technology. It offers a practical solution for home cooks seeking to achieve tender, flavorful veal shanks with minimal fuss. Though some nuances of traditional braising may be less pronounced, the recipe's balance of taste, convenience, and accessibility clearly resonates in today's culinary landscape.

For those intrigued by Italian cuisine but constrained by time or experience, Jamie Oliver's slow cooker osso bucco is an inviting gateway. Its thoughtful ingredient selection and cooking method underscore how slow cookers can transform complex recipes into achievable, everyday meals without compromising on authenticity or enjoyment.

[Osso Bucco Recipe Slow Cooker Jamie Oliver](#)

osso bucco recipe slow cooker jamie oliver: [Ricardo: Slow Cooker Favourites](#) Ricardo Larrivée, 2013-10-22 Ricardo Larrivée (just "Ricardo" to his legions of fans) is one of Canada's handful of genuine "celebrity" chefs in the style of Jamie Oliver or Bobby Flay. Ricardo has a huge and passionate fan following based on his easy, breezy cooking style highlighted on his Food Network Canada show, Ricardo and Friends. Ricardo has expanded his television success into a multimedia empire, with a French-language magazine, radio and web spots, and more. Ricardo's slow cooker book—packed with 150 colour photos, engaging design and sixty-five great recipes—is the perfect combination of personality and subject. Only Ricardo could make slow cooking sexy and shake off its staid, traditional reputation. This book shows you how to make the comforting (Lentil Ragout with Poached Eggs, Beef à la Carbonnade), the unconventional (cheesecake and crème brûlée) and the completely fabulous (Veal Cheeks with Figs, Maple Beer Ham). As they say on the show, "Ooh, Ricardo, si!"

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