

## Stinco di Maiale – Braised Pork Shank

Ingredients	Preparation
<p>1 pork shank            2 Carrots            2 Onions            1 Celery Stalk            1 Garlic Clove            1 tsp. Thyme            1 Vegetable Bouillon cube            2 Bay Leaves            ½ cup Red Wine            ¼ cup oil            Salt and Pepper</p> <p>Serves: 2 portions</p> <p>Wine to Pair:            Vigna Petrusa –            Schioppettino Red Wine            Riserva</p>	<p>1. In a small bowl, crumble the bouillon cube and mix together with thyme, garlic, salt, pepper, and olive oil. Generously rub this mixture on the pork shank and place it on a sheet of parchment paper. Using aluminium foil, create a packet around the shank (and parchment paper), carefully sealing in all the herbs and oil. Set aside.</p> <p>2. Chop the onion, carrot and spread them across the bottom of a baking dish or casserole pan. Drizzle them with olive oil, salt and pepper, and bay leaves. Place the packet on top. Cover the baking dish with foil or a lid to keep in the moisture, and place in a 350° oven. Check frequently and stir the vegetables so they do not burn. If necessary, add a splash of broth.</p> <p>3. After approximately 20 minutes, split the wine between inside the packet and the vegetables in the dish. Recover and cook for about another 40 minutes. Remove everything from the oven and open the shank packet in one corner to drain out the juices into the pan. Using a stand or immersion blender, blend the vegetables, juices, and wine left over in the baking dish.</p> <p>4. Serve the shanks accompanied by potato gnocchi or mashed potatoes with the blended sauce drizzled over everything for extra flavour.</p>

Braised pork shank (or Stinco di Maiale; stinco is Italian for shank, and maiale for pork) is a traditional dish cooked frequently in the Vigna Petrusa household. The attention required to ensure the vegetables and pork cook evenly without drying out is well worth the finished product, which melts in your mouth. The region of Friuli Venezia Giulia where Vigna Petrusa is located is very close to the border between Austria and Italy, and the culture of this region of Italy is influenced greatly by their Austrian neighbours. This recipe reflects this greatly as pork shank and potatoes is a very common combination in Austria as well.