

TUSCANY



TONIGHT

BY MARCHESI DE' FRESCOBALDI

FRESCOBALDI ITALIAN RECIPES

Marrowbone alla fiorentina

Serves 4

Ingredients:

1 small onion

1 carrot

1 celery stick

white wine

1 tomato

flour

olive oil

1/2 lemon peel

salt and pepper

Coat in flour and fry the marrowbones with 2 spoons of olive oil, then pour over it a soffritto made with fried celery, carrots, the onion and the sliced tomato. Wet with white wine and broth. Let it cook for about an hour on gentle heat. Sprinkle the marrowbones with minced lemon peel before serving.