

VEAL TAGINE
LA GAZELLE D'OR
(*Veal and Fennel Stew*)

six 2-inch-thick veal shanks (about
4 pounds total)

¼ cup extra-virgin olive oil

2 large onions, chopped

4 garlic cloves, chopped

a pinch saffron threads, crumbled

1 teaspoon ground ginger

5 pounds fennel bulbs

(sometimes called anise),

stalks trimmed flush

with bulb, tough outer layers

trimmed, and bulbs

quartered

1 bunch fresh flat-leafed parsley

(about 1 cup packed sprigs),

washed well and tied with

kitchen string

Garnish: chopped fresh parsley
leaves

Pat veal shanks dry and season with salt and pepper. In a heavy kettle large enough to hold shanks in one layer arrange veal. Add oil, onions, garlic, saffron, ginger, and enough water to cover veal and simmer, covered, 1 hour.

Arrange fennel and tied parsley on veal and season with salt. Simmer veal and fennel, covered, about 30 minutes, or until tender. With tongs transfer veal to a serving platter and arrange fennel on top, covering with foil to keep warm. Discard tied parsley and boil liquid remaining in kettle until reduced to about 2 cups. Pour sauce over veal and fennel and garnish with chopped parsley. Serves 6.