



UNIT 5 / PRACTISE 1

Brown sauces / Demi Glace

Ingredients

- 2,000 kg veal bones finely chopped $\frac{3}{4}$ cm or parures
- 3,000 l brown base stock (Grandjus)
- 0,300 kg roasted vegetables=mirepoix - onions, leek, celery, carrots in equal parts
- 0,200 kg oil
- 0,060 kg tomato paste concentrate
- 0,100 kg flour
- 0,005 kg paprika powder
- 1 spice bag with :
 - 1 sprig of thyme,
 - 5 crushed peppercorns
 - 1 clove of garlic
 - 1 bay leaf
- 0,050 kg chopped parsley root
- allspice, juniper berries

Directions

1. Heat oil and fry bones in it.
2. add roasted vegetables and roast them.
3. pour off fat and add tomato paste and roast until golden brown.
4. Dust with flour and add cold brown stock.
5. Let the sauce boil for 2-4 hours. In the last hour, add herbs and spices.
6. Strain through a sieve into a cloth.

Notes

- Strong red wine can be added to the sauce during cooking for flavor, or red grape juice as an alternative.
- Add spices only in the last hour, causes an intense flavor. Many sauces can be derived from this demi-glace, such as: Sauce Bordelaise, Sauce Robert, Spicy Sauce, Sauce Madeira and more.





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