



## UNIT 5 / PRACTISE 2

# Brown Basic Stock

### Ingredients

- 1.000 kg of veal bones, finely chopped and parry
- 0,200 kg onions Mirepoix
- 0,100 kg carrots
- 0,100 kg of celery
- 0,100 kg leeks

#### Spice bag of:

- 2-3 pcs. allspice
- 10 peppercorns, white or black, crushed
- 1 pc. Clove
- 1 bunch: thyme, marjoram, fresh
- 0,100 kg tomato paste
- 1,5 l water

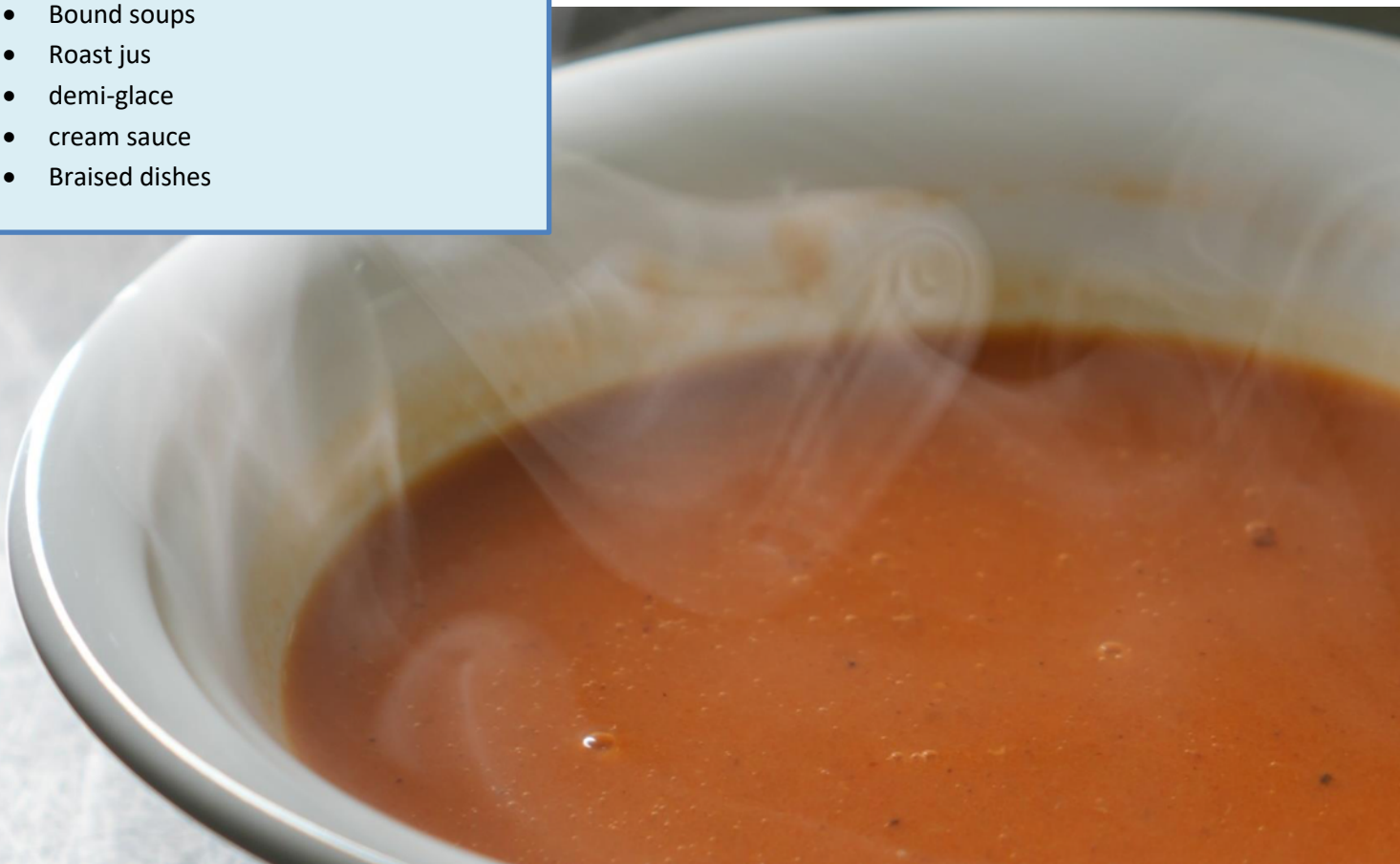
### Notes

This basic stock is used as a base for :

- jus / demi-glace and glace
- Veal stock
- Bound soups
- Roast jus
- demi-glace
- cream sauce
- Braised dishes

### Directions

1. Chop the bones into maximum 3-5 cm pieces,
2. cut the mirepoix vegetables into 2 cm cubes,
3. roast the bones either in a large pot or in the oven at 200°C until golden Brown,
4. add roasted vegetables and roast until golden brown.
5. pour off the fat,
6. add tomato paste if necessary and roast until golden brown,
7. boil down with a little water,
8. deglaze again with the 1,5 l water Simmer for 4-5 hours at low heat,
9. 1 hour before the end, add the spice bag and the herb bouquet,
10. strain the stock through a cloth,
11. cool down quickly that micro – o





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