

Demi glace drawn overnight

Cuisine: Czech

Food category: Beef



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Company: Retigo



Program steps

Preheating: 255 °C

1 Opečeme morkové kosti i se zeleninou

Hot air 100 % Termination by time 00:20 hh:mm 230 °C + 100 %

2 Kostí nasypete do GN, zalijte vodou, vínem a vložte zpět.

Hot air 100 % Termination by time 16:00 hh:mm 96 °C + 40 %

Ingredients - number of portions - 10

Name	Value	Unit
calf bone	3000	g
root vegetables	3000	g
onion	450	g
vegetable oil	100	g
wild spices	10	g
tomato puree	70	g
dry red wine	450	g
garlic	60	g
herbs	3	g

Nutrition and allergens

Allergens:

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	265.5 kJ
Carbohydrate	28.6 g
Fat	10.9 g
Protein	4.2 g
Water	0 g

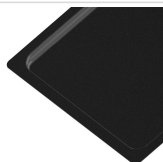
Directions

On the GN Vision Bake, roast coarsely chopped vegetables (just wash them, scrub them with a brush, but do not peel them) and chopped bones to a golden brown color in the first step of the program and with spices.

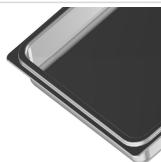
Fry the tomato puree in a pan, cover with wine and water and cook. Pour the base prepared in this way into a GN 250 mm high, add the roasted bones with vegetables and cook for the second step of the program.

Then strain the broth and reduce it to a sauce consistency.

Recommended accessories



Vision Bake



GN container Stainless steel full