

## Beef Stock

Description:

Serving Size: 50 Liters

Categories: Stock

Cost Per Serving	
\$	1.24

Action      Date      Initials

Created: 7/13/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
40.000	kg	Beef bones	cut into small pieces	20-100000518
65.000	lt	Cold water		
0.500	lt	Oil		20-100001608
4.000	kg	Onions	peeled, chopped	20-100000835
4.000	kg	Carrots	peeled, chopped	20-100000811
2.000	kg	Celery	chopped	20-100000813
0.800	kg	Tomato paste		20-100001217
0.050	kg	Thyme		20-100000886
0.200	kg	Parsley stems		20-100000839
0.050	kg	Bay leaves, dry (5)		20-100001270
0.010	kg	Whole cloves (10)		20-100001280
0.010	kg	Peppercorns	crushed	20-100001296

### Method of Preparation:

- Roast the bones in a moderate hot oven until light brown/ Pour off any excess fat
- Add the onions, carrots, celery (mirepoix). Smear the bones with the tomato paste and continue roasting until deep, rich brown color
- Remove all to a deep pot and cover with cold water. Deglaze the roasting pan with water and add to the pot also
- Add the thyme, parsley stems, bay leaves, cloves and peppercorns
- Bring to a boil and reduce to simmer
- Skim frequently
- Simmer for 6-8 hours
- Strain. Do not season as this will be used for other applications
- **Note:** Bones can be used for a remouillage