

Brown Chicken Stock

Description:

Serving Size: 50 Liters

Categories: Stock

Cost Per Serving	
\$	0.28

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/4/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
40.000	kg	Chicken bones/carcasses	cut into small pieces	
65.000	lt	Cold water		
0.500	lt	Oil		20-100001608
4.000	kg	Onions	peeled	20-100000835
4.000	kg	Carrots		20-100000811
2.000	kg	Celery stalks including leaves		20-100000813
0.200	kg	Thyme		20-100000886
0.200	kg	Marjoram		20-100001288
0.200	kg	Parsley stems		20-100000839
0.025	kg	Bay leaves, dry (10)		20-100001270
0.050	kg	Peppercorns	crushed	20-100001296
0.010	kg	Whole cloves(10)		20-100001280
0.800	kg	Tomato paste		20-100001217

Method of Preparation:

- Roast the bones in a moderate hot oven until light brown/ Pour off any excess fat.
- Add onions, carrots and celery and smear the bones with tomato paste. 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.
- Add the thyme, marjoram parsley stems, bay leaves, cloves and peppercorns.
- Bring to a boil and reduce to simmer.
- Skim frequently.
- Simmer for 2-3 hours.
- Strain. Do not season as this will be used for other applications.