

Duck Stock

Description:

Serving Size: 50 Liters

Categories: Stock

Cost Per Litre	
\$	0.28

Action **Date** **Initials**

Created 7/25/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
40.000	kg	Duck Bones	cut into small pieces	
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 stalks including leaves	peeled, chopped	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 **#10 Can		20-100001217

Method of Preparation:

- Roast the bones with the oil in a moderate hot oven until light brown/ Pour off any excess fat
- Add onions, carrots and celery (mirepoix) and tomato paste and continue roasting until deep, rich brown colour
- remove all to a deep pot and cover with cold water. Deglaze the roasting pan and add to the pot
- Add the herbs, 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