

Mushroom Stock

Description:

Serving Size: 1.5 LT

Categories: Stocks

Cost Per Liter	
\$	1.56

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/20/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
0.125	kg	Yellow onion (1)	chopped	20-100000835
0.200	kg	Leek (1)	chopped	20-100000820
0.040	kg	Garlic cloves (4)	crushed	20-100000817
0.030	kg	Shitake mushrooms, dried		20-100001202
0.003	kg	Peppercorns		20-100001296
0.230	kg	White mushrooms		20-100000821
0.125	kg	Carrots (2)	chopped	20-100000811
0.007	kg	Parsley sprigs (6)		20-100000839
0.002	kg	Thyme sprigs (3)		20-100000886
0.006	kg	Oregano sprigs (2)		20-100011710
0.008	kg	Sage leaves (2)		20-100000880
0.002	kg	Bay leaves (2)		20-100001270
2.000	lt	Cold water		

Method of Preparation:

- Put the onion, leek, garlic and shitake mushrooms in a pot and just cover with water (out of the 2 liters)
- Bring to a simmer and let the mushrooms develop for about 15-20 minutes
- Add the remaining ingredients and cover with the rest of the 2 liters of cold water.
- Bring the stock to a boil, then simmer for another 30-40 minutes.
- Pour the stock through a strainer, pressing as much liquid as you can from the vegetables, then discard them.