

## Natural Rosemary Jus

Description:

Serving Size: 50 Liters

Categories: Sauce

Cost Per Serving	
\$	3.11

**Action**      **Date**      **Initials**

Created: 7/6/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
4.000	kg	Onions	peeled, diced	20-100000835
2.000	kg	Carrots	peeled, diced	20-100000811
1.000	kg	Celery	peeled, diced	20-100000813
0.250	kg	Garlic	bulb quartered	20-100000817
0.200	lt	Oil		20-100001608
5.000	lt	Red wine		20-100001687
50.000	lt	Veal stock	see recipe	50-100000008
0.100	kg	Thyme, fresh		20-100000886
1.000	kg	Rosemary, fresh	chopped	20-100000879
25.000	lt	Demi glace		50-100000010
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

### Method of Preparation:

- Caramelize the onion, carrot, celery and garlic in the oil, Add the red wine, reduce by 2/3rds
- Add the veal stock and bring to a boil and skim. Reduce to a simmer and add rosemary, thyme and demi glace
- Reduce by 1/3 or to required consistency, strain.