

## Veal Demi-Glace

Description:

Serving Size: 50 Liters

Categories: Sauces

Cost Per Serving	
\$	2.53

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

Created: 7/4/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	lt	Oil		20-100001608
1.000	kg	Onions		20-100000835
1.000	kg	Carrots		20-100000811
0.500	kg	Celery		20-100000813
5.000	lt	Red wine		20-100001687
0.5	kg	Tomato paste		20-100001217
100.000	lt	Brown veal stock	see recipe	50-100000008
0.015	kg	Thyme		20-100000886
0.003	kg	Bay leaves (3)		20-100001270

### Method of Preparation:

- Saute the onions, carrots and celery in the oil until deep rich brown.
- Add the red wine and tomato paste and reduce until thick and syrupy
- Add the stock and bring to a boil. Add the thyme and bay leaves
- Reduce to a simmer
- Reduce by half, skim and degrease during the cooking process
- Strain the sauce.
- Do not season as this sauce will be used for other applications