



Brown Beef Bouillon Fresh

Ingredients (4 liters)

Amount	Measure	Name
4	kg	Beef, bones chopped
1	kg	Pigs trotters optional
500	g	Beef shin large dice
10	l	Water
375	g	Onions mirepoix
375	g	Carrots mirepoix
0.38	kg	Leeks mirepoix
375	g	Celery mirepoix
200	g	Tomatoes whole
50	g	Garlic whole
100	g	Mushrooms, Button fresh whole
		Peppercorns x 8
1	pc	Bouquet garni

Preparation

Advance preparation

Pre heat the oven to 220oC (425oF) Gas 7

1. Place the chopped bones, beef and trotters, in a roasting pan and roast in the pre heated oven, turning occasionally until evenly browned.
2. Remove bones add to the water, strain off the excess fat and deglaze the pan with some of the water, add to the bones, simmer the bones for 2 hours
3. Brown the vegetable mirepoix in the same manner as the bones and add to the bones when the 2 hour simmering has been reached.
4. Add the bouquet garni and peppercorns, simmer for a further 6-8 hours
5. Skim of excess fat, strain through a fine chinois.

Handy hints



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Red wine can be added to deglaze the beef bone juices and give added flavour. A calfs foot can be added in place of trotters to give more flavour and increase the gelatine for jellied / reduced stock.
For convenience, quality and cost consider the KNORR Stock Reduction range as an alternative.

Healthy hint

Deglaze excess fat from the surface throughout simmering.

CCPs

Stock should be brought to the boil and kept at a gentle and consistent simmer of 63oC across the stock pot.