

Beef stock cooked overnight

Cuisine: **Czech**
Food category: **Beef**



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Program steps

- 1

roasting bones and vegetables

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 210 °C

 80 %


- 2

Simmering stock overnight

 Combination

 100 %

 Termination by time

 12:00 hh:mm

 92 °C

 50 %



Ingredients - number of portions - 20		
Name	Value	Unit
Meaty beef bones	2	kg
Onions large quartered	4	pcs
Carrots - Large cut	6	pcs
Celery sticks cut	4	pcs
Water	5	l
Leeks optional	2	pcs
salt, pepper	25	g
bay leaf	4	pcs
allspice whole	15	pcs

Directions

First place the bones and all vegetables into deep enameled gn container or a metal pot and roast until golden colored and smelling just beautifully. Fill up with water and add all the seasonings and return into our premium combi oven. Using the program provided slowly cook overnight to get nice rich, fragrant and golden colored stock. Pass it through sieve and if you are using the meat as well you can pick it off the bones. Serve ideally with noodles and picked meat in cold winter days.

Recommended accessories

