

Duck broth simmered overnight

Cuisine: **Czech**Food category: **Poultry**Author: **Vlastimil Jaša**Company: **Retigo**

Program steps

Preheating: **205 °C**

1	Hot air	100 %	Termination by time	00:15 hh:mm	190 °C	100 %	
2	Opečená žebra se zeleninou vysypte do GN 250mm vysoké, zalijte vodou.						
	Combination	90 %	Termination by time	16:00 hh:mm	96 °C	50 %	

Ingredients - number of portions - 10

Name	Value	Unit
duck skeleton	2600	g
onion	300	g
carrot	600	g
parsley root	600	g
celeriac	600	g
celery sticks	200	g
garlic	100	g
bay leaf	2	g
allspice	2	g
freshly ground black pepper, ground	2	g
salt	100	g
water	12	l

Nutrition and allergens

Allergens: 9

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	680.5 kJ
Carbohydrate	20.6 g
Fat	42.4 g
Protein	53.5 g
Water	0 g

Directions

We will salt the duck skeletons and place them on Vision Bake, adding 1/3 cleaned, diced root vegetables and lightly drizzling with oil.

1. We will roast the prepared skeletons with the vegetables.

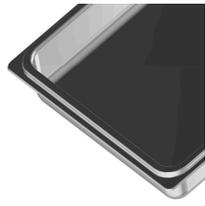
2. We will place the roasted skeletons with the vegetables into a full GN high 250mm, add water and spices. We will return this prepared base to the combi oven and simmer slowly.

The next day we will strain, season, and it can be served.

Recommended accessories



Vision Bake



GN container Stainless
steel full