

# Duck broth strained overnight

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

## Program steps

Preheating: **205 °C**

- Hot air 100 % Termination by time 00:15 hh:mm 190 °C 100 %
- 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

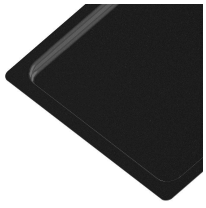
Salt the duck carcasses and place them on the Vision Bake and add 1/3 of the cleaned root vegetables cut into wedges and lightly drizzle with oil.

1. Bake the prepared skeletons with vegetables.

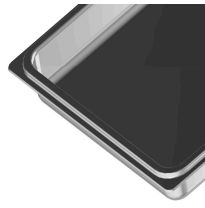
2. Put the roasted skeletons together with the vegetables in a full GN 250 mm high, add water and spices. Put the base prepared in this way back into the convection oven and cook slowly.

The next day, strain, season and serve.

## Recommended accessories



Vision Bake



GN container Stainless  
steel full