


Duck broth strained overnight

Cuisine: **Czech**
Food category: **Poultry**



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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 %



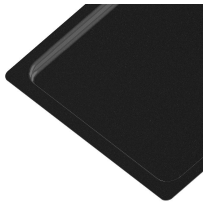
Ingredients - number of portions - 10		
Name	Value	Unit
duck skeleton	2600	g
onion	300	g
carrot	600	g
parsley root	600	g
celeriac	600	g
celery sticks	200	g
garlic	100	g
bay leaf	2	g
allspice	2	g
freshly ground black pepper, ground	2	g
salt	100	g
water	12	l

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

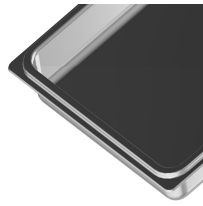
Directions

- 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