

# Demi-glace sauce overnight

Cuisine: **Czech**

Food category: **Beef**



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Company: **Retigo**



## Program steps

Preheating: **255 °C**

1 Opečeme morkové kosti i se zeleninou

Hot air	100 %	Termination by time	00:20 hh:mm	230 °C	100 %	
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2 Kostí nasypete do GN, zalijte vodou, vínem a vložte zpět.

Hot air	100 %	Termination by time	16:00 hh:mm	96 °C	40 %	
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## Ingredients - number of portions - 10

Name	Value	Unit
calf bone	3000	g
root vegetables	3000	g
onion	450	g
5 tbsp vegetable oil	100	g
wild spices	10	g
tomato puree	70	g
dry red wine	450	g
garlic	60	g
herbs	3	g

## Nutrition and allergens

Allergens:

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

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

### Nutritional value of one portion

Nutritional value of one portion	Value
Energy	265.5 kJ
Carbohydrate	28.6 g
Fat	10.9 g
Protein	4.2 g
Water	0 g

## Directions

In the GN Vision Bake, we roast roughly chopped vegetables (we only wash them, scrub with a brush, but do not peel) and the bones until golden brown in the first step of the program along with the seasoning.

In a pan, we sauté tomato paste, deglaze with wine, add water and let it simmer.

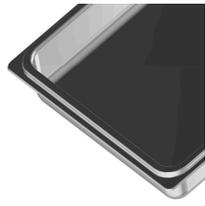
The base prepared this way is poured into a GN 250mm deep, we add the roasted bones with the vegetables and cook during the second step of the program.

Then we strain the broth and reduce it to a saucy consistency.

## Recommended accessories



Vision Bake



GN container Stainless  
steel full