

Dark poultry stock (souvide, clarified)

Cuisine: German

Food category: Poultry



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Program steps

Preheating: 260 °C

1 Karkassen rösten



Combination

25 %



Termination by time



00:30

hh:mm



225

°C



60

%



2 Dunkler Geflügelfond



Steaming



Termination by time



05:00

hh:mm



85

°C



60

%



Ingredients - number of portions - 1

Name	Value	Unit
chicken meat on the bone	2	kg
shiitake mushrooms	10	g
onion	120	g
leek	40	g
celery root	80	g
yellow carrot	60	g
parsley root	60	g
sprig of parsley	5	g
sea-salt	8	g
thyme	1	g
rosemary	2	g
fresh tarragon	1	g
pepper white whole	2	g
water	750	ml
soy dipping sauce	30	ml
dry red wine	100	ml
port wine red	20	ml
protein	30	g

Nutrition and allergens

Allergens: 9

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

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

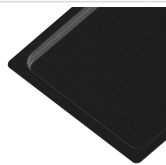
Nutritional value of one portion	Value
Energy	2786.7 kJ
Carbohydrate	34.8 g
Fat	83.7 g
Protein	469 g
Water	0 g

Directions

One serving corresponds to 1 liter of stock. Place the chicken carcasses in a coated Lotan GN container and roast in a preheated combi-steamer at 225°C, 25% humidity, 60% fan speed for 30 minutes, then remove them from the combi-steamer and deglaze with the red wine and allow to cool for about 30 minutes. Then put everything together with the remaining ingredients in a sousvide bag and let it steep for 5 hours at 85°C in steam mode with 60% fan speed.

Then strain the stock through a strainer cloth, we get approx. 1000 ml. If necessary, remove the chicken meat from the bone and process it further in the kitchen, preferably as a side salad, spread on salads, dark blanket.

Recommended accessories



Vision Bake