

❖ CCP: Wash hands.

1X	2X	3X	
Part A			
450 g	900 g	1350 g	Carrot peels
450 g	900 g	1350 g	Celery trim

Part B

900 g	1800 g	2700 g	Onion trim
225 g	450 g	675 g	rough chopped Leeks

Part C

425 g	650 g	1075 g	Flour
340 g	680 g	1020 g	Butter
1 T	1 fl oz	1 fl oz+1T	Marjoram
1 T	1 fl oz	1 fl oz+1T	Black Pepper
10	20	30	Bay Leaves
120 g	240 g	360 g	Parsley stems

Part D

340 g	680 g	1020 g	Tomato Trim
225 g	450 g	675 g	Sherry
6 L	12 L	18 L	Beef Stock

1. Brown Carrots and Celery with a small amount of Vegetable Oil in a thick pot over medium heat. When the vegetables are dark brown (approximately 30 minutes), add the Onions and Shallots. Bring all Vegetables to dark brown (an additional 30 minutes, approximately).
2. Add Part C. Cook to dark golden brown, approximately 20 minutes.



3. Mix in Part D slowly, a bit at a time, ensuring no lumps. Scrape the bottom of the pan at first to get all the good stuff! Start with a spoon or spatula and change to a whip halfway through. Bring to a simmer, covered, for 60 minutes. Strain. Hold refrigerated up to 3 days.

❖ CCP: Bring product to boil once all ingredients are added. Record temperature reached and length of simmering time on chart.

"On Cooking" Reference: pp 199-209

Prep: 3X wk

Yield: 5 L

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