

Light chicken stock (sousvide, clarified)

Cuisine: **German**
Food category: **Poultry**



Author: **Retigo Team Deutschland**
Company: **RETIGO Deutschland GmbH**



Program steps

1

 Steaming

 Termination by time

 05:00 hh:mm

 85 °C

 60 %



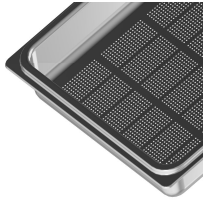
Ingredients - number of portions - 1		
Name	Value	Unit
chicken meat on the bone	2	kg
shiitake mushrooms	10	g
onion	120	g
leek	40	g
celeriac	80	g
yellow carrot	60	g
parsley root	60	g
parsley	5	g
sea-salt	8	g
thyme	1	g
rosemary	2	g
fresh tarragon	1	g
white peppercorns	2	g
water	800	ml
protein	30	g

Directions

1 serving corresponds to 1 liter of stock. Put everything together in a sousvide bag and cook as follows: 5 hours at 85°C in steaming 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 fricassee or as a side dish to a salad.

Nutrition and allergens	
Allergens: 9 Minerals: Ca, CA, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	2794.9 kJ
Carbohydrate	34.7 g
Fat	83.7 g
Protein	469 g
Water	0 g

Recommended accessories



GN container Stainless
steel perforated