Retigo Combionline | Cookbook | Beef 21. 8. 2025

Beef stock cooked overnight

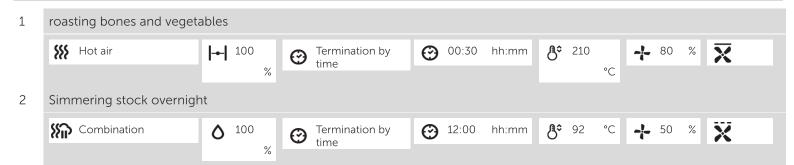
Cuisine: **Czech**Food category: **Beef**



Company: Retigo



Program steps



Ingredients - number of portions - 20

| Name | Value | Unit |
|------------------------|-------|------|
| Meaty beef bones | 2 | kg |
| Onions large quartered | 4 | pcs |
| Carrots - Large cut | 6 | pcs |
| Celery sticks cut | 4 | pcs |
| Water | 5 | l |
| Leeks optional | 2 | pcs |
| salt, peppercorns | 25 | g |
| bay leaf | 4 | pcs |
| allspice whole | 15 | pcs |

Directions

First place the bones and all vegetables into deep enameled gn container or a metal pot and roast until golden colored and smelling just beautifully. Fill up with water and add all the seasonings and return into our premium combi oven. Using the program provided slowly cook overnight to get nice rich, fragrant and golden colored stock. Pass it through sieve and if you are using the meat as well you can pick it off the bones. Serve ideally with noodles and picked meat in cold winter days.

Recommended accessories

