

# DEMI GLACE - TEMPORARY IN HOUSE

9/6/2022

**YIELD:** 25lb.

**SHELF LIFE:** 7 days

**EQUIPMENT:** Gloves, large gallon pitcher, stock pot or kettle, scale, 1/4 measuring cup, large mixing bowl, wire whisk, chub bag stand,

## AMOUNTS

## INGREDIENTS

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**2gal & 3qt Water**

**38wz Minor's Reduced Chicken Stock**

**26wz Minor's Beef Base**

**1/4 cup Kitchen Bouquet**

**.5wz Black Pepper**

**1lb. Cornstarch**

## PROCEDURE

1. Measure 2 gallons of water into a large stockpot or steam kettle.
2. Add the reduced chicken stock, beef base, kitchen bouquet, and black pepper.
3. Turn the heat on high.
4. While the above mixture is heating, place the cornstarch in a large mixing bowl.
5. Using a wire whisk, slowly add in the remaining 3 quarts of water to form a smooth slurry.
6. Once the mixture in the pot or kettle is at a simmer, reblend the slurry and gradually add it to the heated mixture, while stirring constantly with the wire whisk.
7. Bring to a full boil, and then remove from heat.
8. Chub and Chill according to procedures.
9. Store Refrigerated.

**NOTE: Do Not freeze.**

10. Label, Date, and Rotate.

**C:** Dark Caramel with visible specs of black pepper.

**T:** #3 on flowability scale. Thin syrup texture.

**F/A:** Beef flavor; caramelized meat aroma.

**HR:** Chubbed, store refrigerated ONLY

**SL:** 7 days