

# Veal stock |

## Recipe for 2 liters

### Description

A classic preparation to use in all sorts of dishes and sauces.

### Ingredients

#### Veal stock

- 1 Kg Calf bone
- 200 Gr Carrot
- 200 Gr Tomato
- 300 Gr Onion
- 150 Gr Celery
- 1 Head(s) Garlic
- 5 Sprig(s) Thyme
- 2 Leaf(ves) Bay leaf
- 2 Sprig(s) Parsley
- 2 Tbsp Tomato paste
- 4 Liter(s) Water
  
- Vegetable oil

### Preparation

- Preparation time **600 mins**
- Preheat your **four** at **425 F°**

#### Preparation

Ask your butcher to cut the bones, it'll be easier to roast them.

Place the bones on a baking sheet and oil lightly.

Make a mirepoix (large cubes) of the vegetables: carrots, tomatoes, celery and onions.

Cut the garlic in 2.

#### Veal stock

Place the baking sheet with the bones in the oven and roast until you get a nice coloration.

Remove the bones, then scatter the vegetables and tomato paste on top and place it back in the oven to roast the vegetables.

Next, place all the roasted items in a large stock pot, cover with water to about 5 cm above the bones and then add the bay leaf and thyme. Simmer for at least 6 hours.

Pass the entire pot through a fine mesh sieve, then place it in a stock pot and reduce by half its volume. Let it cool.

Place in the fridge, and once cold the fat should have hardened on the surface. Remove the fat and your stock is ready.

**Bon appétit!**