

Beef Demi-Glace

<p>Ingredients</p> <p>0.25 <i>Beef Stock, or 1.3 L store-bought stock</i></p> <p>recipe</p> <p>60 g <i>Red wine</i></p> <p>10 g <i>Glucose syrup, optional</i> 🍴</p> <p>4 g <i>Salt, kosher</i></p> <p>1 g <i>MSG, optional</i> 🍴</p>	<p>Equipment</p> <p><i>Sous vide setup</i> 🍴</p>	<p>Timing</p> <p><i>3–4 hr</i></p> <p>Yield</p> <p><i>225 g</i></p>
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1 **Prepare**Beef Stock

Can be made days in advance.

Or use 1.3 L of store-bought beef stock instead.

2 **Reduce** red wine

In a medium pot, reduce wine until syrupy.

3 **Add** remaining ingredients; **stir** to combine

0.25 *Beef Stock*

recipe

10 g *Glucose syrup* 🍴

4 g *Salt, kosher*

1 g *MSG, optional* 🍴

4 **Reduce** by 85 percent

Over medium-high heat, reduce by 85 percent. Skim foam occasionally.

Serve warm.

60 g	<i>Red wine</i>
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