



Brown Stock

Cooking Time

On2Cook: 32:40 mins Normal Cooking: 98:00 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients

- 50 ml

270 g

750 g

2500 ml
- Oil

Mirepoix

100 g Onion, 20 g Whole Garlic

50 g Celery, 100 g Carrot

Mutton Bones

Water

Step 1 0:40 secs

50 ml Oil
I 100 **M** 0

Step 2 4:00 mins

270 g Mirepoix
I 100 **M** 100

Step 3 8:00 mins

750 g Mutton Bones
I 100 **M** 100

Step 4 10:00 mins

2500 ml Water
I 100 **M** 100

Step 5 5:00 mins

2500 ml Water
I 100 **M** 100

Step 6 5:00 mins

2500 ml Water
I 100 **M** 100

