

CHICKEN STOCK



Ingredients (yields 4 liters):

4 kg of chicken bones

6 liters of water

500 g medium diced vegetables (25% onion, 25% leek, 25% salted and 25% turnip)

1 sachet d'epicés (tied with parsley, thyme, bay leaves and peppercorns)

Preparation:

1. Remove excess fat and wash bones well.
2. Scald the bones as needed.
3. To start stock add 6 liters of cold water to the bones.
4. Boil the bottom and lower the heat to continue cooking over low heat.
5. Skim the surface when necessary.
6. Add the vegetables and sachet pices 1 hour before the end of cooking.
7. Cook over low heat for 2 hours.
8. Do not stir, do not salt, do not cover and skim the impurities when necessary.
9. After the end of cooking strain the stock.
10. Use or cool and label properly and bring to freezer.