



# 'S RECIPES

## BROWN SAUCE

by Bob the Chef

### INGREDIENTS

- 2 kg of beef or veal bone
- 2 carrots, cut in thirds
- 1 onion, cut in half
- 1 celery stalk
- 2 L (8 cups) water
- 60 ml (4 tbsp.) tomato paste

### INSTRUCTIONS

1. Preheat oven at 260 °C (500 °F) and cook the bones and vegetables for about 30 minutes.
2. Throw them all into a big pot
3. Add the water and tomato paste, then bring to a boil
4. Let simmer over low heat for about 5 hours
5. Scoop up grease with a spoon
6. Using a broad (pasta) sieve, pour the broth into another pot



PREPARATION TIME: 5 minutes



BAKE: 5h30



SERVES: 1 L



FIND YOUR INGREDIENTS HERE:

Boucherie La Supérieure,  
Fromagerie Cavallaro,  
Fruiterie 440

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