



COOKING PASSION SINCE 1877

OXO CUBE BROTH SHOT



INGREDIENTS BEEF STOCK FROZEN IN CUBES

1kg beef bones (rib, leg
marrowbones)
100g onions
100g carrots
100g celery
1 bunch parsley
80g leek
1 clove of garlic
150gr tomatoes
4 sheets gold leaf

METHOD

Preheat the oven to 200C/400F/Gas 6. Place the bones in a large roasting tin.

Cut the onions in half and add them to the tray with the bones. Cut the garlic in half across the middle and add to the pan. Pour half an inch of water into the tin and roast the bones and vegetables in the oven for 40-45 minutes, topping up the water occasionally, if necessary.

Meanwhile, place a large stockpot on the biggest hob ring. Fill with 4-5 litres/7-9 pints of cold water (about two-thirds full) and bring the water up to simmering point.

When the water is simmering and the bones are roasted, remove the bones, onions and garlic from the oven and add them to the water, scraping in the browned bits from the tin.

Add the leeks, carrots, celery, tomatoes, salt.

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Gently simmer the stock, covered, for 4-6 hours, or even longer if you have time, topping up with water if necessary. Six hours will give you a good strong stock to work with.

At the end of cooking time, strain the stock of all solid ingredients and discard them.

Pour the stock into ice cube trays and place in the freezer. Include a gold leaf in each cube.

When served, pour the hot water onto the frozen stock to reveal the gold leaf