

Bonewerks[™] CULINARTE'

Masters the Arte' of Great Soups



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The Bonewerks CulinArte' Method of Composed Soups™

The beauty of using Bonewerks CulinArte Glaces for soup stock, is that anybody can design their own Composed Soup and have it be the star of the meal. The simplicity of this approach is demonstrated by isolating just the soup stock portion of the recipes presented below, so that you can see how easy it is to get started. For the final touches, use the recipes found at www.fbworld.com/recipegallery, or simply open your own refrigerator and compose a soup using last night's left overs.

The soups you can make are limited only to your own imagination.

Asparagus Soup with Asparagus Flan

Soup Base Ingredients:

- 1 lb Bonewerks CulinArte' Chicken Glace
- 4 Cups water
- 1 Cup diced leek
- 1 Cup diced carrot
- 1 Cup diced celery
- 1 tbs salt
- 2 lb Asparagus cut into 1" pieces

Method: Place ingredients into stock pot and simmer 30 minutes. Place in blender, puree and adjust seasoning.

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Passillo Pepper Soup with Pork Carnitas

Soup Base Ingredients:

- 1 lb Bonewerks CulinArte' Elite Veal Demi Glace
- 1 Cup diced yellow onions
- 1 Cup diced carrots
- 1 Cup diced tomatoes
- 1 Cup diced celery
- 1 Cup diced leek
- 1 Cup diced mushrooms
- salt and pepper to taste
- 1 tbs vegetable oil
- 4 Cups water

Method: Sauté all vegetables in 1 tbs vegetable oil until translucent for approximately 3-5 minutes. Add water and Bonewerks CulinArte' Elite Veal Demi Glace and simmer 25 minutes. Strain and set aside. Keep warm.

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Potato Leek Soup with Caged Oyster, Crème Fraiche and Caviar

Soup Base Ingredients:

- 4 Cups Water
- 1 lb Bonewerks CulinArte' Chicken Glace
- 1 Cup diced Leeks
- 1 Cup diced Carrots
- 2 Cups peeled diced russet Potato
- Salt & pepper to taste
- 1 Tbs Vegetable Oil

Method: Sauté leeks, carrots, and celery in 1 tbs vegetable oil until translucent, approximately 3-5 minutes. Add water, Bonewerks CulinArte' Chicken Glace, potatoes and simmer 30 minutes. Puree and keep warm.

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Braised Lamb Shank and Barley Soup with Porcini and Eryngii Mushrooms, Horseradish Polenta Raft

Soup Base Ingredients:

- 2 lb Boneworks CulinArte® Elite Veal Demi Glace
- 2 Cups diced yellow onions
- 2 Cups diced tomato
- 2 Cups diced mushroom
- 2 Cups diced leeks
- 2 Cups diced carrots
- 2 Cups diced celery
- Salt and pepper to taste
- 1 tbs vegetable oil
- 8 Cups water

Method: Sauté all vegetables in 1 tbs vegetable oil until translucent approximately 3 minutes. Add water, Boneworks CulinArte® Elite Veal Demi Glace and simmer 20 minutes. Strain set aside. Reserve ½ soup stock for lamb shank braising

Ingredients:

- 1 bunch broccolini
- 4 lamb shanks
- 4 tbs vegetable oil
- 1 lb porcini mushrooms sliced
- 1 lb eryngii mushrooms sliced
- 1 Cup polenta
- 1 Cup water
- 1 tbs horseradish
- 1 tbs grated Parmesan cheese
- Salt and pepper to taste
- 4 Cups Boneworks CulinArte® Elite Veal Soup Stock
- 2 Cups barley
- 4 Cups water
- 4 red bell pepper cut into four diamond pieces

Method: In hot skillet and 2 tbs vegetable oil, sear off lamb shanks until well browned. Drain oil, add 4 cups veal stock and braise in over 45-55 minutes until tender. Set aside. In 2 tbs vegetable oil, sauté off in hot skillet sliced porcini and eryngii mushrooms until browned, 2-4 minutes. Season with salt and pepper, set aside. In separate pot, boil 1 cup water (or chicken stock) with 1 cup polenta. Simmer 15 minutes. Fold in 1 tbs horseradish, 1 tbs Parmesan cheese. Pour out on to 9x7 greased sheet pan with sides. Bake in oven for 20 minutes. Set aside to cool. Cut out polenta raft and set aside. Steam off broccolini spears until tender 3-5 minutes. Set aside. In 4 cups salted boiling water, add 2 cups barley, cook until done 8-5 minutes. Strain, set aside.

Assembly: In large bowl, ladle in veal stock soup. And ½ cup cooked barley. Place 1 lamb shank resting against side of bowl. On one side of lamb shank place broccolini spear. On both sides of shank, place porcini and eryngii mushrooms. Arrange polenta raft in center of bowl topped with red pepper diamond.



Pure Classical Stock Reductions Make Excellent Soups

Our fresh bones are gas-fired roasted for perfect browning, slow simmerings and skimmings for up to 12 hours, and natural reductions of up to nine hours.

Just defrost, add water and seasonings to taste, finished off with your own brilliant concepts!



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Glaze de Poulet (roasted)
Glaze de Poulet (blonde)
Glaze de Mirepoix
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Demi-Glaze

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