

GLAZE:

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Glaze is classical cookery are used for enhancing/increasing the flavour of sauces, enriching sateen meats and decorating finish, hot or cold dishes. It is also used for appearance purpose such as garnishes. The classification of glaze are-

1. Chicken glaze.
2. Meat glaze.
3. Fish glaze.

1. Meat glaze:- Brown stock is put in a large stew pan on an oven or open fire and reduced skimming the scum up. As the volume reduced smaller stew pan and use heat lower, and then strain a muslin cloth. For tasting a wooden spoon should be deepen into the reduced stock if the stock coating under wooden spatula or spoon in that time the glaze is ready or prepared. Then the glaze is strained and kept in glass jar and cold in, then put in a refrizarator.

2. Chicken glaze:- Chicken stock is used and prepared the same as well as meat glaze.

3. Fish glaze:- As well as meat glaze preparation but using of fish stock and lemon juice must be used.

Prepare a Glaze

1. Place a large quantity of stock in a heavy pan.
2. Bring the stock to a simmer.
3. Transfer the stock to a smaller pan when reduced by half to two-thirds.
4. Skim the surface as needed.
5. Clean the sides of the pan with a moistened, natural-bristle brush as the stock reduces and becomes syrupy.
6. Continue to reduce until the stock coats a spoon.
7. Strain the stock through a chinois, or china cap, and pour into containers.
8. Follow recommended procedures for cool-ing stock; then label, date, and refrigerate or freeze the containers.