



MORE THAN GOURMET

Glace, Demi Glace & Essence



Broth, Turkey Glace
Product # KC662 • Size 4 x 16 oz.

Glace de Volaille Gold® is reduced 20 times to create a wonderfully rich, classic roasted turkey glaze, or can be used full strength as a classic glaze de volaille. As indispensable to special occasions as the turkey itself, our Glace de Volaille Gold® is the ideal foundation for creating elegant sauces, soups, stuffings, and sides. The flavor of natural roasting juices help to accentuate and complement your dishes without overpowering them.



Broth, Veal And Beef Glace
Product # KC664 • Size 4 x 16 oz.

Glace de Viande Gold® is a classic French brown stock, reduced to a glaze. It is perfect for all your fine sauces or to enhance the flavor of a variety of stocks or sautéed or roasted items. Its rich, deep flavor and translucent color provide the perfect addition to dozens of recipes. No longer do you need to shortcut by reducing your brown stock in the saucepan; you can instead rely on the flexibility of our pure French classic reduction with its intense flavors.



Broth, Venison Glace
Product # KF300 • Size 4 x 16 oz.

Classic venison stock carefully reduced with red wine, aromatics and a hint of juniper give Glace de Gibier Gold® the perfect flavor profile for all your game dishes. Our venison is domestically raised and thus never has the overwhelming musky game aroma found in many wild game stocks. We reduce our sweet venison stock 20 times to a glaze, so it can be used full strength in sauces or reconstituted back to a stock for soups, stews and braises.



Broth, Roasted Lamb Glace
Product # KC652 • Size 4 x 16 oz.

Our beautiful lamb stock is a 20-time reduction to a rich, pure-flavored glaze, prepared with a special blend of Madeira wine and spices to enhance the natural flavors and juices found in your favorite lamb dishes. Used full strength, it's perfect for wonderfully smooth sauces for lamb or can be reconstituted back to a lamb stock for soups, stews, and braises.



Broth, Roasted Chicken Demi-Glace
Product # KC646 • Size 4 x 16 oz.

Jus de Poulet Lié Gold® allows you to make all the classic, lighter colored, chicken-based sauces without the added time and effort typically required to bind a roux into the finished sauce. It also has a more dominant chicken flavor and blonde color. Now you can make all the classics quickly and easily. It is also great for enhancing soups and binding a variety of fresh vegetable sauces.



Broth, Roasted Vegetable Demi-Glace
Product # KC654 • Size 4 x 16 oz.

Veggie-Glace Gold® brings a new level of taste and flexibility to your kitchen. You can make classic French sauces (i.e., Au Poivre, Wild Mushroom, etc.) by following those wine reduction recipes using Veggie-Glace Gold®. Other flavorful variations can be created by adding other herbs, spices, wines, vinegars, mustard, and more, depending upon the intended use of the sauce. For the first time ever, a true vegetarian (meatless) demi-glace substitute is available for your kitchen.



Broth, Classic Veal Demi-Glace
Product # KC632 • Size 4 x 16 oz.

Demi-Glace de Veau Gold® offers a refreshing change from the standard Escoffier recipe and is ideal for today's home kitchen. This veal demi-glace has a more sweet veal taste, with hints of meat and mushroom, than our classic Demi-Glace Gold's complex traditional taste and flavor profile. Now you can choose the demi-glace profile that fits your cooking style.



Broth, Mushroom Essence
Product # KC642 • Size 4 x 16 oz.

Our special Essence de Champignon Gold® is a 20-time reduction of classic mushroom stock and can be used as a light-bodied sauce or stock to add deep, rich, elegant flavors to soups, stews, risottos, and pastas. Alternatively, it can be used full strength to add a beautiful mushroom aroma to most any finished sauce. Essence de Champignon Gold® mushroom stock is Certified Vegan by the American Vegetarian Association.