

June Canning prototypes 「Bennison stew」

Completion photograph



■ Impressions.

- The taste of the stew matched the taste of the venison.
- Meat had little odour and was tender.
- Lacking in richness.



■ Purpose of prototyping.

- Development of new canned foods.
- Devise dishes using venison and devise and trial recipes suitable for canning.
- If there is a dish that could be made into a new product, consider improvements for the next prototype.

■ Cooking Processes

1. Pickle the venison.
2. Cut vegetables.
3. Fry the ingredients.
4. Boil well.
5. Pour in the roux.
6. Boil well.
7. Completed.



■ Next Improvement

- Use Worcestershire sauce, chocolate or red wine for richness.
- Dust the meat with flour and cook it in butter.