

# July Canning prototype 「Bennison stew」 1/2

## Completion photograph



## ■ Impressions.

〈Immediately after cooking〉

- The color and taste are good, and there is no distinctive gamey odor characteristic of venison.
- The aroma is better than last time, especially the red wine contributes richness and fragrance.
- The richness is still lacking.



## ■ Purpose of prototyping.

- Improvement of the venison stew that was prototyped last time (in June) and prototyping of canned versions.
- Using easily meltable and readily available demiglace and flakes instead of commercially available roux.
- Adding red wine and celery to enhance richness and aroma.

## ■ Cooking Processes.

- 1.Cut the ingredients.
- 2.Preparation
- 3.Stir fry.
- 4.Simmer.
- 5.Completed.



## ■ Next Improvement.

〈cooking〉

- Cut the meat into slightly smaller pieces.
- Increase the amount of demiglace flakes and add Worcestershire sauce.