

2 minutes application break

Bouillon

Facts

Origin Ancient civilizations

Dates back Middle Ages

Ingredients Meat, bones, vegetables, and water

Flavor base for soups, stews, and sauces

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Bouillon is a type of broth or stock made by simmering bones, vegetables, and seasonings in water.

The origins of bouillon can be traced back to ancient civilizations, such as Greece and Rome, where meat and fish broths were commonly consumed for their health benefits. In the Middle Ages, bouillon was a popular way to use meat scraps, bones, and leftovers by boiling them with vegetables and seasonings to make a flavourful broth.

Bouillon is a base for soups, stews, and gravies. Bouillon is a versatile ingredient in many cuisines; it can be made from various

meats and vegetables, such as chicken, beef, pork, fish, and even mushrooms. It can also add flavour to rice, pasta, and vegetable dishes. Some people also use it as a base for sauces and marinades.

The word “bouillon” itself comes from the French word “bouillir,” which means “to boil.”

In the 19th century, bouillon cubes were invented as a convenient way to make bouillon, and it quickly became a staple in households and restaurants. The flavour of bouillon can also be enhanced by using different herbs and spices, such as thyme,

parsley, bay leaves, and black pepper.

Additionally, bouillon can be made with different types of liquid, such as wine, beer, or even coconut milk, to create unique and diverse flavours. It’s also considered a healthy and nutritious addition to any diet as it is low in fat and protein.

Bouillon is also available in many forms, such as bouillon cubes, granules, and liquid concentrates. These forms of bouillon are convenient to use and can be stored for a long time, making it easy to have on hand for any recipe that calls for a flavourful broth or stock.