

## Vegetarian Demi-Glace

2 teaspoons	Olive oil
4 ounces	Carrots, roughly chopped
4 ounces	Celery, roughly chopped
4 ounces	Leeks, diced
7 ounces	Onions, roughly chopped
2 1/2 ounces	Tomato paste
1 teaspoon	Shallots, minced
1 teaspoon	Garlic, minced
10 ounces	Red wine, dry
1	Bay leaf
1	Thyme sprig
2 quarts	vegetable stock
1 3/4 ounces	Arrowroot

1. Heat the olive oil over medium heat. Add the carrots and celery and cook until the carrots take on a little color. Add the leeks and onions. Continue to sauté gently until the onions are a deep golden-brown (about 8 minutes).
2. Add the tomato paste, shallots, and garlic. Sauté until the tomato paste takes on a rusty color and has a sweet aroma.
3. Add the red wine in thirds, allow it to reduce completely between each addition
4. Add the bay leaf, thyme, and cold stock. Bring this to a simmer, and allow it to reduce by nearly half, skimming the surface throughout cooking time.
5. Dilute the arrowroot in a little cold water and add enough of it to thicken the sauce so that it will coat the back of a spoon.
6. Strain the sauce. It may be used, or properly cooled and stored.