

SOOCI

COOKERY

STIRRINGLY DELICIOUS



STOCKS & SAUCES



COOKED FROM FRESH LOCAL INGREDIENTS

Our fine stocks and sauces are carefully stirred by hand and created by a small group of professionals. As for the ingredients, we don't use many per product, but we use them well. All our root vegetables as well as beef and fish bones come from local farmers and fishermen. We reckon that if the vegetables can be in the pot by the next morning after they are picked, the distance is just right. That's all we need for our products really, except time of course. As nothing good is ever made in a hurry, we made all the preparations for you.



WHERE WE ARE LOCATED?

Here we are in the heart of Northern Carelia, Ylämylly City near Joensuu. We are surrounded by fresh air and unic ingredients.

HOW WE COOK?

The cooking process is quite traditional. First, we roast the bones and root vegetables in the oven, lifting and turning them by hand to make them roast evenly. And when the stock is cooking, we keep a close eye on the boiling and temperature. No machine can do that for us. The pots we use are a little more sophisticated than regular ones, but more about that later.

We are modern as well. Classical stock cooking is something we're good at, but we want to add a modern touch to our products. To do that, we involve the young chefs in our network. We've learned that it's useful to hear their opinion.

ABOUT OUR POTS

We, too, cook our stocks and sauces in pots. They are just a little bigger, and to be honest, a little more sophisticated than the pots at home. We use next generation pots that make the stocks soft and smooth. Precise adjusting of the cooking temperature is one of the features, and there are many more. Most importantly, with these pots we can make products that taste better.



WE ARE POSSESSED TO COOK

BROTHS

ROASTED CHICKEN STOCK

A favourite stock in modern cuisine. The well-roasted chicken bones and wings and yellow onion give it a soft, sophisticated taste that is just right. Use it as a basic broth, reduce to a sauce or splash into your risotto. You need this in your kitchen.

Ingredients: water, chicken carcass, onion, chicken (Finland), mushroom, carrot, parsnip, leek, salt, black pepper, parsley, thyme, tarragon, bay leaf.

ROASTED ROOT VEGETABLE STOCK

Now here is a stock that meets the standards of even the most demanding cuisines.

Made of local vegetables and perfect also for vegan dishes. Slowly roasted onions and mushrooms complete the delicious flavour. Beautiful in colour, versatile in use. Go ahead and take it further.

Ingredients: water, onion, carrot, cabbage, parsnip, mushroom, swede, salt, leek, fennel, lovage, parsley, dried porcini, black pepper, fennel seed, thyme, bay leaf.

ROASTED BEEF STOCK

Made of Finnish beef and bones, caramelized onions and local root vegetables. The result is a strong, roasted stock with a beautiful colour. Good enough for the best kitchens. If you are making a glaze or a sauce, just reduce it. That's it.

Ingredients: water, beef bones, onion, beef (Finland), mushroom, carrot, parsnip, leek, salt, lovage, parsley, black pepper, thyme, bay leaf.

RAMEN STOCK

A rich ramen stock made of chicken and pork. The taste is full-bodied and aromatic, with a little heat. Just right for the Asian vibe you are looking for. No particular fine-tuning is needed, just heat it up and enjoy.

Ingredients: water, chicken carcass, onion, pork fore shank (Finland), salt, leek, ginger, garlic, shiitake, lemongrass, chili powder.

WILD GAME STOCK

Made of moose and red deer, root vegetables, caramelized onions and porcini.

What an extraordinarily refined stock it turned out to be, considering the wild ingredients. Try it as a classic appetizer. It works like a charm.

Ingredients: water, moose and red deer bones, onion, carrot, leek, mushroom, parsnip, salt, porcini, lovage, parsley, black pepper, juniper berry, thyme, bay leaf.

MUSHROOM STOCK

We wanted to make a good mushroom stock and asked top chef Eero Vottonen for a recipe. We put in plenty of fresh mushrooms, dried porcini, chanterelles, funnel chanterelles and thyme. This stock, too, is lightly salted. This fine stock is loaded with umami flavour and has a deep, clear colour. Reduce it as you like, a little or a lot. Great for starters, risotto, sauces, stews... goes with everything and tastes great. **Ingredients:** water, mushroom, salt, porcini, chanterelle, funnel chanterelle, parsley, thyme, black pepper.

SAUCES

DEMI GLACE

First we started reducing our fabulous Roasted Beef Stock. Then we added white wine and the right spices. Nothing else. The result is a clean, full-bodied sauce base with a deep brown colour and beautiful sheen.

Ingredients: beef stock (beef bones, water, onion, beef (Finland), mushroom, carrot, parsnip, leek, lovage, parsley, black pepper, thyme, bay leaf) corn starch, white wine concentrate (contains sulphites), salt, caramelized sugar powder (caramelized sugar syrup, maltodextrin), aroma.

SAUCE ESPAGNOLE

Our take on the classic French Sauce Espagnole. Made of gorgeous, roasted beef stock, a lot of concentrated red wine and a moderate amount of good, fresh tomato puree. The result is stirringly delicious - rich, beefy and smooth. A real classic.

Ingredients: beef stock (water, beef bones, onion, beef (Finland), mushroom, carrot, parsnip, leek, lovage, parsley, black pepper, thyme, bay leaf), modified starch, tomato purée, red wine concentrate (contains sulphite), salt, caramelized sugar powder (caramelized sugar syrup, maltodextrin), aroma.

RED WINE SAUCE

A proper red wine sauce goes with all meat dishes and is an all-time favourite in restaurants. We created our own ready-to-use red wine sauce with a deep taste of meat and good red wine. The sauce is based on our fabulous Roasted Beef Stock. As a finishing touch, we ennobled this sophisticated, full-bodied sauce with a touch of thyme and black pepper. **Ingredients:** beef stock (water, beef bones, onion, beef (Finland), mushroom, carrot, parsnip, leek, lovage, parsley, black pepper, thyme, bay leaf), modified starch, red wine concentrate 1.9 % (contains sulphite) syrup, white wine concentrate (contains sulphites), salt, brown sugar, red wine vinegar (contains sulphites), mushroom powder, caramelized sugar powder (caramelized sugar syrup, maltodextrin), aroma, thyme, black pepper.





WHAT DOES **Ö** MEAN?

"It all started with this small bunch of professionals, who got the idea to start cooking stocks here in the Ylämylly village. When we tasted them, they were so delicious that we were lost for words. A baffled Finn often says "ÖÖÖÖ..."

-Kirre Rainos, Head Cooker, Sooci Oy



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