

VINCON STOCK CONCENTRATE (WINES STOCK)

Original developed for use airline catering, Vincons red and white are two of the Prenzel Distilling Company's most innovative products. (runners up as world's most innovative new grocery product at SIAL) Vincon is non-alcoholic wine concentrate that is a money and time saving substitute for reduction of wine. It is certified Halal.



Prod Code	Description	Packaging
VIN-RED	Red Stock Con-	2000ml / bottle
VIN-WHITE	White Stock Concentrate	2000ml / bottle



https://www.youtube.com/watch?time_continue=2&v=TpMv_HinnNA

How to use these stocks concentrate in your cooking?

How to use:

- ♣ Vincon can be used anywhere wine would be used in cooking simply postpone the time of incorporation.
- ♣ Vincon is a concentrate. Use only a ¼ the amount of Vincon as any table wine called for the recipe.
- ♣ If you reduce Vincon further you increase the acidity of your dish, add Vincon near the end of the cooking process. Not at the early stage as you would with wine.
- ♣ Vincon was created to save your time in the reduction of table wine. You do not need to dilute it back to wine volume prior to using it. It is not wine.
- ♣ Adding water to Vincon when making sauces dulls the sauces: they tend to lack the shine and depth of colour which otherwise have been achieved by using Vincon as recommended-fully concentrated and late.
- ♣ Use Vincon as an enhancer when sauces or dishes are lacking flavor.
- ♣ If you need to add a liquid to release flavors from reductions use a vegetable or other concentrate stock- add Vincon later.

APPLICATION OF VINCON

- ♣ Red/White wine sauces
- ♣ Vinaigrettes
- ♣ Butter sauce
- ♣ Shallot/ other vegetable sauce confits
- ♣ Marinades
- ♣ Pickle, relishes & salsa
- ♣ Poaching eggs
- ♣ Risottos and paellas
- ♣ Braised dishes, ragouts & sautes
- ♣ Dessert ie: caramelized for tarte tatin, peaches, pears etc