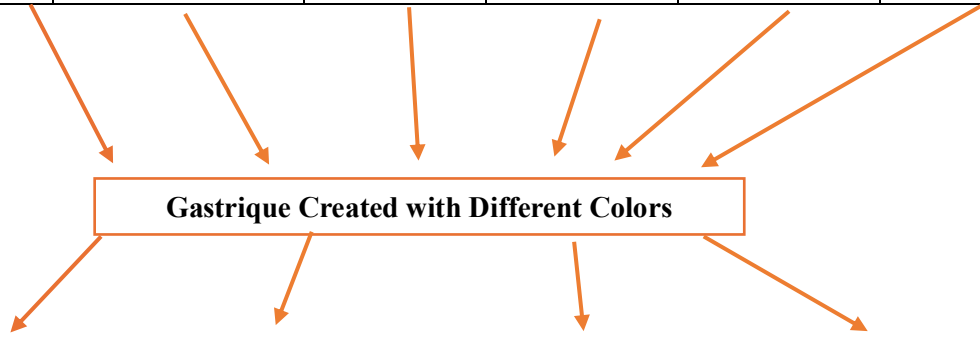


GASTRIQUE

(These are not all the ingredients; they are only mentioned for color.)

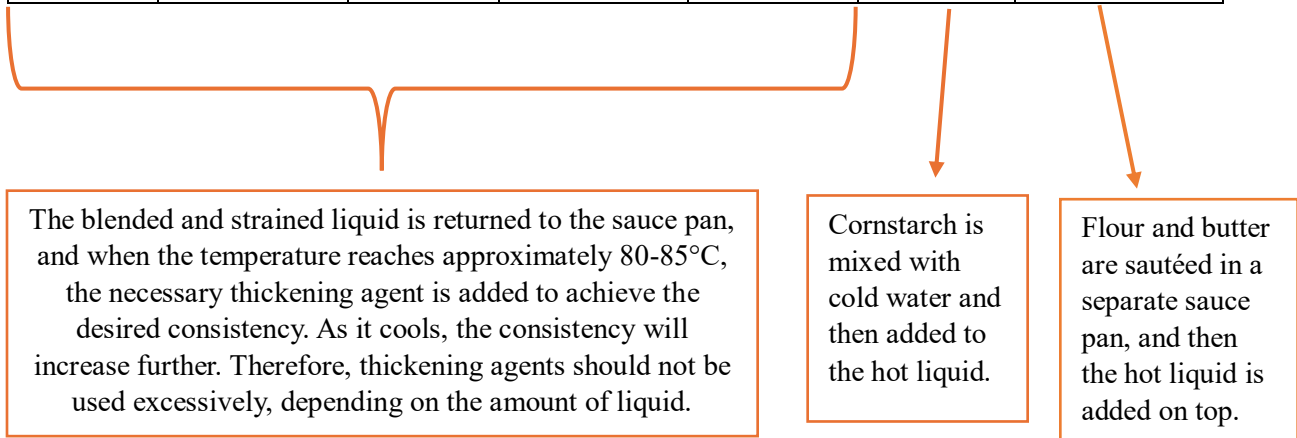
YELLOW	GREEN	PURPLE	PINK	RED	Orange
White Wine, Champagne, Sherry	White Wine, Champagne	Red Wine	(%80) Red Wine (%20) White Wine	Red Wine	White Wine, Champagne Sherry
Lemon	Fresh Basil	Mulberry	Damson Plum	Raspberry	Orange
Golden Berry	Kiwi	Blueberry	Orange	Strawberry	Mandarin
Pineapple	Green Apple Peel	Blackberry	Lemon	Cherry or Sour Cherry	Grapefruit
Yellow Apple Peel	Green Plum (Pitted)	Damson Plum	Blueberry	Pomegranate	Apricot
	Lime Peel	Pomegranate	Raspberry	Grapefruit	



Taste	Consistency	Texture	Appearance
Acidic Fruit Taste	Fluid (Neither too liquid nor too solid)	Smooth, gel-like texture	A gel appearance that retains its color.

Thickening Agents

Powdered Gelatin	Gelatin Leaves	Agar Agar	Xanthan Gum	Pectin	Cornstarch	Flour+Butter (White Roux)
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The blended and strained liquid is returned to the sauce pan, and when the temperature reaches approximately 80-85°C, the necessary thickening agent is added to achieve the desired consistency. As it cools, the consistency will increase further. Therefore, thickening agents should not be used excessively, depending on the amount of liquid.

Cornstarch is mixed with cold water and then added to the hot liquid.

Flour and butter are sautéed in a separate sauce pan, and then the hot liquid is added on top.

Thickening Agent Product Quantities (For 100 Gr Liquid)

Product	Light Thickness	Medium Thickness	thick consistency
Powdered Gelatin	2 Gr	4 Gr	6 Gr
Gelatin Leaves	1.5 Gr	2.5 Gr	5 Gr
Agar Agar	0.7 Gr	1.5 Gr	2 Gr
Xanthan Gum	0.6 Gr	1.2 Gr	2.8 Gr
Pectin	1.5 Gr	2.5	4 Gr
Cornstarch	1.5 Gr	3 Gr	5 Gr
Roux	4 Gr Flour + 4 Gr Butter	8 Gr Flour + 8 Gr Butter	12 Gr Flour + 12 Gr Butter

You can find the detailed description and differences of thickening agents at chefayberk.com

Ratios and Preparation Ratios

250 GR Fruit
150 ML Wine
40 GR Sugar
10 GR Butter
!!! For example, all the fruits used in the Purple Gastrique and other gastriques can be used in the same product, or a single fruit can be chosen. The choice may vary depending on the dish it will accompany, stock availability, and seasonal factors, so it is not necessary to use four fruits.



The ratios used in the Gastrique are actually the same; only the fruits and wines used may differ. The wine's ratio can be reduced and replaced with cognac, but it will create a stronger flavor. The key point here is to ensure that the alcohol reaches 78.3°C, allowing it to evaporate. Therefore, it is important to maintain a temperature of 80-85°C.

Example Ratios For Red-Purple Gastrique Are Provided.

PRODUCT	GR
Red Wine	250 ML
Black berry	40 GR
Blueberry	40 GR
Raspberry	40 GR
Strawberry	40 GR
Sugar	40 GR
Butter	10 GR
Agar Agar	6 GR

Areas of Use
Amuse
White Meat
Red Meat
Seafood
Vegetarian Dishes
Starter
Salad
Dessert

- 1- Cut the fruits into small pieces. If the fruits have seeds, remove them. Fruits like blackberries and wild berries don't need to be chopped due to their small size.
- 2- Set the stove to medium-low heat. Melt the butter in a sauce pan.
- 3- Add the fruits to the sauce pan by crushing and squeezing them. It's important to release the aroma and allow the fruits to release their juice into the pan.
- 4- Add the powdered sugar and wine. Bring the liquid temperature to 80-85°C and maintain that temperature.
- 5- Wait for 20-25 minutes. If the liquid volume has decreased, you can add red wine or water. The quality of the fruits plays a critical role in the amount of liquid.
- 6- Blend the product. Then, use a fine sieve and a spatula to smooth the sauce.
- 7- If the product is too liquid or you wish to increase its consistency, thickening agents can be added after blending. Lower the heat to a simmer again and add the thickening agents.
- 8- Add the sauce to small containers and let it cool. Afterward, store it in the refrigerator.

IMPORTANT POINTS

The temperature should be between 80-85°C.

The quality of the fruits and the amount of liquid inside them are very important.

For gelling and a thicker sauce, thickening agents can be used.

If the temperature is too high, excessive evaporation will occur, leading to a loss of liquid.

Rotten or spoiled fruits should not be used.

The amount of thickening agent to be used cannot be specified in a fixed gram or quantity. It varies depending on the liquid volume and the quality of the thickening agent.

If the liquid volume decreases significantly, water or wine should be added to compensate.

Multiple fruits can be used in a single product, or just one fruit can be chosen.