

2 minutes application break

# Sauce reduction

## Facts

**Origin** France

**Dates back** 17th century

**Ingredients** Stock, wine, and fruit juice

Thickening or flavoring agent for sauces and other dishes

## 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

Sauce reduction is a traditional technique in French cuisine used to intensify a sauce's flavour and consistency. The origins of sauce reduction can be traced back to the 17th century in France when French chefs first used it to create rich and flavorful sauces. The technique of sauce reduction has been passed down through generations and is still widely used in professional kitchens today.

Sauce reduction simmers a liquid, such as stock, wine, or fruit juice, to reduce its volume and intensify its flavour. The liquid is simmered over low heat until it reaches the desired consistency. Depending on

the liquid and the desired outcome, the reduction process can take 15 minutes to several hours.

One of the most famous sauce reductions is "Demi-glace", a rich and flavorful sauce that reduces brown stock and red wine. The sauce is typically served with meats such as beef, veal, and pork and is often used as a base for other sauces.

Another popular sauce reduction is "Jus", a savoury sauce that reduces the natural juices of meat or poultry. The sauce is typically served with meats such as beef, veal, and pork and is often used as a base

for other sauces.

Sauce reduction is an essential technique in French cuisine that allows chefs to create rich and flavorful sauces that complement the main dish. The process of sauce reduction is relatively simple and can be done with various liquids, such as stock, wine, or fruit juice. This technique can also be used in other cuisines like Italian, Spanish and Latin American.