



CHERRY GASTRIQUE

BY GERALD FORD, CMC

INGREDIENTS

68.2 g Cherries
54.6 g Sugar
16.4 g Cabernet wine
15 g Red wine vinegar
15 g Cherry brandy
27.3 g Chicken Jus, finished
1.4 g Thyme
0.3 g Black pepper
1.9 g Salt
Lemon, as needed

METHOD

1. Over medium heat, caramelize the sugar.
2. Add the cherries and cook for about 5 minutes.
3. Now add the liquors and reduce by 50%.
4. Next add the jus and simmer for 10 minutes.
5. Add the thyme, steep 5 minutes and strain through a fine chinois.
6. Check seasoning and use.

YIELD: 200 GRAMS