

# Kırmızı Karap Sosu

Classic red wine sauce recipe perfect for steaks and roasts. Rich, velvety texture with deep flavors. Easy homemade sauce in 30 minutes.

10 min

HAZIRLIK

20 min

PIRME

30 min

TOPLAM

4

PORSİYON

Easy

ZORLUK

## Kırmızı Karap Sosu

### Malzemeler

- 2 tbsp olive oil
- 180 g beef
- 4 onion
- 0 black pepper
- 1 bay leaf
- 1 fresh oregano
- 3 tsp red wine vinegar
- 1 wine
- 700 ml bone broth
- 0 salt
- 6 tbsp butter
- 2 tbsp flour

### Yapılışı

- Prepare the base**

Heat 2 tablespoons of butter in a heavy-bottomed saucepan over medium heat until melted and foaming. Add the diced shallots and cook for 2-3 minutes until softened and translucent.
- Add the minced garlic**

Add the minced garlic and cook for 30 seconds until fragrant, stirring constantly to prevent burning.
- Reduce the wine**

Pour in 700ml of red wine and bring to a gentle simmer over medium-low heat. Cook for 25-30 minutes until the wine has reduced by half to about 350ml, stirring occasionally.
- Thicken the sauce**

Sprinkle 3 teaspoons of flour into the reduced wine mixture and whisk constantly for 1-2 minutes to cook out the raw flour taste and prevent lumps from forming.
- Gradually add beef stock**

Gradually add 6 tablespoons of beef stock while whisking continuously to create a smooth sauce. Bring to a gentle simmer and cook for 5-8 minutes until the sauce coats the back of a spoon.
- Season and finish**

Season with salt and freshly ground black pepper to taste. Remove from heat and whisk in 2 tablespoons of cold butter until fully

incorporated and the sauce is glossy.

- 7 Strain the sauce through a fine-mesh sieve into a clean bowl, pressing the solids with the back of a spoon to extract maximum flavor. Serve immediately while warm.

## ?puçlar?

Use a heavy-bottomed saucepan to prevent the wine from burning during reduction and ensure even heat distribution.

Never boil the wine aggressively as this can create bitter, harsh flavors that will concentrate in your final sauce.

Add butter gradually at the end, whisking constantly to create a smooth, glossy finish and prevent the sauce from breaking.

Taste your wine before using it - if you wouldn't drink it, don't cook with it, as reduction intensifies all flavors.

Strain the finished sauce through a fine-mesh sieve for the smoothest, most professional texture.

If the sauce becomes too thick, thin it with warm stock rather than water to maintain flavor intensity.

For extra richness, finish the sauce with a tablespoon of cold butter whisked in just before serving.

Allow the sauce to cool for 4-5 minutes before serving to let the flavors meld and achieve the perfect serving temperature.