

# Reducing

Kitchen

Concentrating flavour by evaporation, and what it does to salt.

Simmering a liquid so water evaporates, concentrating everything left behind — flavour, salt, sugar and body.

**BY HALF**  
**2× intensity**

**PAN**  
**wide, uncovered**

**SEASON**  
**at the end**

- A wide pan reduces faster than a tall one.
- Never cover the pan; steam must escape.
- Reducing by half roughly doubles the intensity.
- Salt does not evaporate, so it concentrates.
- Alcohol mostly evaporates in the first few minutes.
- Stock reduced far enough becomes a glaze that sets solid when cold.

## LOOK FOR IT

A sauce salted before reducing by half becomes twice as salty as intended.

Reduction thickens through concentration and gelatine, not starch. It gives a glossier result than any thickener.