



## Research of the Use of Wild Strawberry (*Fragaria Vesca*) in Gastronomy: The Case of Amasra

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### Abstract

Strawberries are included in the group of grape-like fruits with high proportions of bioactive substances. Wild strawberry (*Fragaria Vesca*) is a small-grained, durable, tasty and fragrant strawberry species that is widely grown in the Black Sea Region of Turkey. This research is planned to determine and promote the use of wild strawberries in the Amasra Region. In this study interview technique, which is one of the qualitative research methods, was used. Interviews were held in Amasra between May 01, 2022 and May 05, 2022. 18 people who voluntarily participated in the study were included in the scope of the research. Content analysis method was used in the analysis of the data. As a result of this research, it was determined that wild strawberries were consumed as fresh fruits, jam and sherbet in the Amasra Region. Wild strawberry is a fruit that will make a significant contribution to the economy of the region both commercially and in terms of gastronomic tourism. In this context, taking part in the projects which are carried out for the development of the region will make this fruit become wide-spread. The use of wild strawberries for the promotion of the region will also be important. In addition, the inclusion of foods and drinks that are made with wild strawberries in the menus of the enterprises will provide a significant added value for the gastronomy of the region.

### Article Type

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