



POWDER FOR *texture*

molecularrecipe

BLACK GARLIC & APPLE FLUID GEL.



200 g APPLE JUICE
3 g AGAR
0.2 g XANTHAN GUM
20 g BLACK GARLIC CLOVES

EQUIPMENT:
SMALL POT
WHISK
VITA-MIX OR HAND BLENDER
(BAMIX)
SQUEEZE BOTTLE
POCKET DIGITAL SCALE

1. Place juice in a small pot and sprinkle the agar and xanthan powder onto the juice. Using a whisk combine the powders.
2. Bring liquid to a boil, while mixing with the whisk. Reduce to a simmer for 2 minutes. Remove from the heat.
3. Pour into a container, add the black garlic cloves. Cool until set.
4. When the gel sets, cut into 2 cm cubes and puree with Bamix or in a blender.
5. Strain and place into a squeeze bottle. Refrigerate until required.

To make dehydrated wafers, add 20 g sugar to the apple juice prior to cooking.

POWDER FOR TEXTURE

distributed by: qualifirst foods ltd. 4-40 ronson dr. toronto, on m9w 1b3

[www.qualifirst.com]