



Agar Agar Strawberry Gel

INGREDIENTS

- 50g strawberries (hulled weight)
- 37g water
- 5g sugar
- 0.5g agar agar powder



Serves: 2



Prep Time: 5 min



Cooking Time: 5 min

METHOD

1. Mix the sugar and agar agar and set aside.
2. Combine the strawberry puree with the water in a saucepan and place over a medium heat.
3. When it is warm, add the sugar and agar agar mix and bring to a boil.
4. While whisking, heat gently to dissolve the agar agar, then remove from the heat and store in a suitable flat container.
5. Allow to cool to room temperature then refrigerate until set.

Note: Hulled means to remove stem/stalk from strawberries



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