



OB Garlic

Rehydrated OB garlic.



INGREDIENTS

- 1.1kg OB Garlic granules
- 4L Tap water
- 250ml salad oil

EQUIPMENT

- Measuring jug
-  Plastic tub with lid

METHOD

- 1 Pour the contents of the 1.1kg bag of OB Garlic granules into a sealable bucket.
- 2 Pour in 4 litres of tap water.
- 3 Seal the bucket and leave in the Cold room overnight.
- 4 The following day the garlic will have absorbed the water.
- 5 Add the oil to the garlic.

NOTES

- Garlic must be used within 3 days and kept cool.



Food safety

From the SOP - what the kitchen must not skip on this dish.

SALAD DO NOTS

SOP 9 - Food Book

Don't use tomatoes that are unripe, a ripe tomato is red , has a fresh smell and is juicy when cut open. Don't use over ripe tomatoes that are soft. Don't use old vegetables to build the salad with. Don't use sour cheese, checking your mise en place in the morning will eliminate any compromised ingredients.
15g 75%



ON THE PASS

OB Garlic

Method and video links are on page 1.