OB Garlic

Rehydrated OB garlic.



INGREDIENTS

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

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.

EQUIPMENT

- Measuring jug
- Plastic tub with lid

TIPS

- The garlic granules need to sit overnight to absorb the water.
- Always check there is enough oil in the garlic if being used the next day.

NOTES

- Garlic must be used within 3 days.
- Garlic must always be kept cool - in the fridge or stored over ice.
- Do not recycle sauces returned from tables.