

Esslinger

# AGAR AGAR

Agar Agar is the latest addition to our product line. Sometimes referred to as Kantan, Agar Agar is a white, semi translucent powder that can be used as a vegetarian gelatin. Derived from Japanese Red Algae, Agar Agar is colourless, flavourless, and without aroma. Agar Agar is traditionally used to create aspics or as a thickener. Recently it has been used in more innovative methods such as molecular gastronomy. We have sourced the finest product available for your culinary uses.

The advantages of Agar Agar over gelatin also include its ability to withstand a range of temperatures.

Agar Agar will maintain its form up to 85°C and will set at room temperature. It can also be reheated if necessary.

Agar Agar sets more firmly than traditional gelatin.

Agar Agar can replace gelatin in your recipes with a 1:1 ratio.



To use Agar Agar there are a few basic instructions.

Combine 1 tablespoon with 4 tablespoons of **hot** water.

Bring this to a boil stirring constantly.

Simmer for 5 minutes.

Mix well with the warm ingredients.

Place aside to set. As the ingredients cool, the Agar Agar will set.

1 tablespoon of Agar Agar will jell 1 cup of liquid.

Agar Agar 06-60050 300 g