

CRUNCH TIME

Fruit Caviar



Serve Information: Makes About 250g Of Fruit Caviar

INGREDIENTS:

250g Pure mango juice
50g Sugar
20g Agar agar
1L Vegetable oil

EQUIPMENT:

1 Medium size pot
1 Medium whisk
1 Small bowl
1 Squeeze bottle with about a 2mm opening (cut if needed)
1 Deep jug
1 Strainer
1 Funnel
1 Tea towel

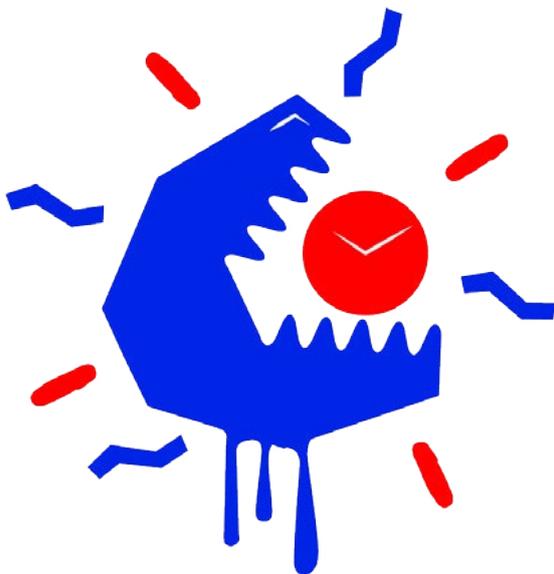


METHOD:

1. The day before, place the vegetable oil in a deep jug in the freezer.
2. Combine sugar and agar agar together in a bowl.
3. Warm up mango juice around body temperature.
4. Gradually add in the sugar/agar mix into the mango juice while whisking vigorously.
5. Bring the mango mixture to boil and keep cooking for about a minute while whisking vigorously.
The mixture should thicken slightly.
6. Let the mixture cool down for a minute, but not too long because agar starts setting once it begins to drop below 65°C.
7. While the mango mix is cooling, take the oil out of the freezer and place it on the bench.
8. Carefully transfer the mango mixture into the squeeze bottle using a funnel, and close the lid.
Wrap the bottle with a towel so you don't burn your hands.
9. Place the bottle at about 15 cm above the oil jug and gently flip it upside down to allow the mixture to drip slowly into the oil.
10. The mixture will cool down while falling into the oil, and as it slowly falls to the bottom of the jug it will set - forming the mango pearls, or "caviar".
11. Let the pearls sit in the cold oil for about one minute to fully set.
12. Strain out the oil, reserving oil in another jug for later use, and rinse the mango pearls gently under cold water to get rid of the oil on the surface.

ADDITIONAL NOTES:

You can use almost any juice to make fruit caviar! Acidic fruit like passionfruit can be a bit tricky, though, so stick with juices like mango, pear, guava, peach, apple, etc..



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