

TOMATO-GARLIC JELLY



USED BRESC PRODUCTS



Garlic supérieur puree
450g

INGREDIENTS

900
g



- 9 dl tomato juice
- 10 g Bresc Garlic puree superior
- Tabasco to taste
- salt and pepper to taste
- 12 leaves gelatin
- 10 g agar

PREPARATION METHOD

Soak the leaves of gelatin in cold water. Mix the tomato juice with the garlic, Tabasco, salt and pepper and mix the agar into the mixture with a stick mixer. Bring slowly to the boil. Leave to boil briefly, then turn off the heat. Squeeze out the gelatin and dissolve it in the hot mixture. Strain the mixture and pour into the required mould. Allow to firm in the fridge and cut into the required shape.