

GARLIC - ROASTED PUREED

01/23/2009

Yield: 2 quarts

Shelf Life: 7 days

Equipment: Dry measuring cup, colander, small robot coupe, rubber spatula, 1/6 pans with lids

Ingredients

2 quarts [Roasted Garlic Cloves](#)

****THIS IS THE MAXIMUM BATCH SIZE****

Procedure

1. Using a colander, drain the roasted garlic gloves of any excess liquid.
2. Place the roasted garlic cloves into a **small** Robot Coupe, and chop until smooth.
3. Transfer to 1/6 pans with lids, and store refrigerated.
NOTE: Be sure to scrape the sides of the robot coupe with the spatula.
4. Label, Date, and Rotate.

C: Light caramel
T: Creamy peanut butter
F/A: Nutty garlic aroma; Sweet garlic, nutty flavor; No bitterness
HR: 1/6 pan; Refrigerated
SL: 7 days