

GARLIC - ROASTED CLOVES

02/01/2012

Yield: 2 quarts

Shelf Life: 7 days

Equipment: Liquid measuring cup, small roasting pan, timer, 1/6 pan with lid, preheated convection oven, oven thermometer

Ingredients

5 pounds Whole Peeled Garlic

9 cups Vegetable Oil

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

Blanching Procedure

1. Preheat oven to 350 degrees.
2. Place the garlic and the oil in a **small roasting pan**. **Make sure all garlic cloves are completely submerged in the oil.**
3. Roast in a **pre-heated 350 degree** convection oven for **1 hour & 20 minutes**.
NOTE: The finished garlic must be caramel in color. The cloves must be soft and must retain their shape.
4. Allow the garlic to cool to room temperature in the oil.
5. Strain the oil from the garlic, and **remove any burned pieces**. **The oil can be used to roast 1 more batch of garlic if needed.**
6. Reserve and refrigerate the Garlic Oil for later use in the Hummus.
NOTE: The Garlic Oil has a shelf life of 7 days.
7. Transfer to 1/6 pans with lids, and store refrigerated.
8. Label, Date, and Rotate.

C: Caramel color

T: Whole pieces or cloves; Soft, yet retain shape

F/A: Nutty garlic aroma; Sweet garlic, nutty flavor; No bitterness

HR: 1/6 pan; Refrigerated

SL: 7 days