

Roasted Garlic Puree

Description:

Serving Size: 1 KG

Categories: MEP

Action Date Initials

Created: 7/13/2012 CR

Revised:

Cost Per Serving
\$ 6.49



Amount	Measure	Ingredient
2.500	kg	Garlic
0.500	lt	Olive oil

Preparation Method

Product No.

20-100000817

20-100001607

Method of Preparation:

- Remove any loose skin from the garlic bulbs and trim any dirt from the root.
- Put into a pan sufficiently big enough to fit snugly in a single layer.
- Put olive oil into the pan to come 1/2 way up the garlic.
- Cover and place in a 350F (176C) oven for 30-45 minutes or until garlic is soft and starting to extrude from its skin
- Remove the garlic from the oil (save the oil for other purposes) let cool a little. While still warm squeeze all of the soft garlic paste out of their skins into a bowl ready for use