

Passion Fruit Caviar

250 grams of passion fruit puree
2.5 grams of agar
42 grams of sugar
1 qt vegetable oil, ice cold
1 qt water, ice cold

Vegetable oil should be placed in the freezer a few hours before you start the passion fruit caviar to ensure it is cold enough. To pre-chill the water, add ice to the water and strain off the ice before use. The most important aspect of this step is the vegetable oil and water must be **very cold** when the passion fruit mixture is dropped.

In a small shallow sauté pan warm passion fruit puree. In a separate bowl combine sugar and agar. *(This is an important step to make sure the agar does not clump when added to the puree.)* Add the sugar and agar mixture into the passion fruit puree and bring to a boil until the sugar and agar have dissolved and the mixture has thickened slightly, approximately 3-5 minutes.

Cool the passion fruit mixture in the sauté pan to approximately 100°F. You have a very small window to drop the passion fruit mixture into the chilled oil to make caviar, approximately from 100°F to 90°F is your window, give or take a couple of degrees.

Remove the caviar from the vegetable oil using a slotted spoon and place into the ice-cold water. The water must be ice cold to make sure the caviar maintains its shape.