HYDRATION + INCORPORATION

1. Add agar powder to cold base liquid and bring to a simmer, whisking occasionally.
2. Simmer for 4 minutes.
3. Blend with an immersion blender.
4. Strain (optional) and chill.
5. Blending with a traditional stand blender will incorporate extra air into the mixture, turning the gel opaque instead of clear.

USE PERCENTAGE

<table>
<thead>
<tr>
<th>Texture</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>.2% (basic gel)</td>
<td>.5% (firm gel)</td>
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</table>

EXAMPLE

\[
\text{Example} \quad 1000\text{g (base liquid)} \times 0.002 \text{ (.2%)} = 2\text{g (agar)}
\]

SETTING + MELTING

**Set Temp:** 95 °F | 33 °C  
**Melting Point:** 175 °F | 80 °C  

Note: the large differential between a gel’s setting and melting point is called “hysteresis.” This makes it possible for an agar gel to be served warm.

pH TOLERANCE

- **Acidic:** 0-4  
- **Alkaline:** 9-14  

**Range:** 2.5-10

DERIVED FROM

Agar is a polysaccharide derived from red algae. Unlike gelatin (which is extracted from animal collagen), agar is vegetarian and vegan friendly.

TEXTURE + APPEARANCE

- Firm .2% | Brittle .5% | Crumbly +.5%  
- Appearance = clear to opaque

NOVEL USES

**Fluid Gels**

- 100% Base Liquid (assuming viscosity of water)  
- .3% Agar

1. Allow to set.
2. Blend in standard blender, using an auger to help move the gel around, adding more liquid to thin if necessary.

**Spherification**

- 100% Base Liquid  
- .3% Agar  
- 2-4 quarts neutral oil

1. Put oil in tall container and place in freezer until opaque and thick, but do not allow to solidify.
2. Drip hot agar mixture into cold oil using a squeeze bottle.
3. Strain “spherified gellies,” rinse under cold water & reserve in an airtight container (cover with flavored liquid to keep from weeping).

**Clarification or “Consomme”**

- 100% Base Liquid  
- .2% Agar

1. Allow to set.
2. Gently break up gel with whisk.
3. Carefully strain through cheese cloth.

INHIBITORS

- Prolonged heating outside of 5.5-8 pH  
- Tannic acid

SYNERGIES

- Locust bean gum - Prevents Syneresis (weeping) .1%  
- Sorbitol & Glycerol - Improves Elasticity - 1%

TOLERATES

- Low pH, high alcohol, proteolytic enzymes

VIDEO LECTURE AND FULL RESOURCE PAGE @ STELLACULINARY.COM / AGAR