



## Concord Grape Pearls

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Yield: approximately 250g

250g concord grape purée (10% sugar)

granulated sugar. To taste

1.5g agar agar

.3g locust bean gum

1. Divide the purée in half; combine 125g and sugar, if needed. Gently heat to dissolve the sugar. Reserve warm.
2. Into the remaining 125g, disperse the agar agar and locust bean gum; transfer to a small sauce pan.
3. Bring this mixture to a boil, reduce heat and simmer for 2-3 minutes.
4. Remove from heat and incorporate into the reserved purée
6. Drop the mixture into cold vegetable oil, allowing 5-10 minutes to set. Transfer pearls to cool water to rinse, then drain.