

AGAR AGAR

MAKE HOT JELLIES AND GELS
FROM ALMOST ANY LIQUID



Serving suggestion

Extracted from seaweed, this vegetable jelly powder is more versatile than gelatine as it can be reheated without melting, making it easy to produce hot, sweet or savoury jellies and gels from almost any liquid.

Usage Guide:

Blend 1g of Agar Agar into 100ml of cold liquid. Bring to the boil stirring continuously, cool to set, cut to shape and reheat as required.

Please see www.lakeland.co.uk for recipes.

Ingredients:

Agar Agar powder.

Suitable for vegans and vegetarians.

Store:

In a cool dry place, away from direct sunlight. Replace lid when not in use.

Made for Lakeland. Produce of China, packed in Northern Ireland.

50g e