



Garlic- and Chilli-Infused Olive Oil

Makes 1 cup (US) or 250ml
Cooking/preparation time: 5 mins

Ingredients:

1 cup (250ml) extra virgin olive oil
2 cloves garlic, peeled
1 tsp red chilli flakes (or more, if a spicier oil is desired)

Pour the oil into your whipped cream charger, along with the garlic cloves and chilli flakes. Screw the head onto the canister.

Place one N2O charger inside the charger holder, screw onto the dispenser and release the gas. Give the dispenser a couple of quick shakes, then remove the charger and discard.

Stand the whipped cream dispenser upright on a level countertop and squeeze the lever of the whipped cream dispenser until all of the gas has been released from the canister - hold a kitchen towel in front of the gasket to catch any liquid that may escape.

Unscrew the head of the dispenser and pour your infused oil into a sterilized glass jar with a lid or bottle with a stopper. Oil will keep for one week after infusion, or longer if kept in the fridge (although oil may become slightly cloudy due to the lower temperature - this is normal).

Notes: Strain out the garlic cloves and chilli flakes with a small sieve after infusion if you prefer a smooth, clear oil. If the flavour of the infused oil isn't strong enough for your taste at first, replace the head of the dispenser and repeat steps 2 - 4.

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