

Texturas **Glice**

Solid oil



For the texturised extra virgin olive oil

- 100 g extra virgin olive oil
- 6 g Glice

- 1 Mix half the oil with Glice and heat to 65 °C so that the Glice dissolves.
- 2 Take off the heat and add the rest of the oil at room temperature (25 °C), stirring constantly with a spatula.
- 3 Put the mixture in a bowl and leave to cool in a bath with ice, stirring constantly with the spatula.
- 4 When the oil begins to take body, put into the fridge.
- 5 Leave to rest for 12 h in the fridge until it acquires a texture that can be worked with the spatula.