

## Texturas **Agar**

# Parmesan spaghetti



### For the Reggiano Parmesan whey

- 500 g grated Reggiano Parmesan
- 450 g water

- 1 Put the water in a saucepan to boil and when it comes to the boil. Add the grated Parmesan.
- 2 Stir until the Parmesan dissolves and leave to infuse for 15 min off the heat.
- 3 Pass the Parmesan paste through a superbag and remove all the whey, discarding the Parmesan paste.
- 4 Keep the Parmesan whey in the fridge for 12 h.
- 5 Set aside the whey deposited in the lower part for the spaghetti and the fat accumulated in the upper part separate.

### For the Reggiano Parmesan spaghetti

- 300 g Reggiano Parmesan whey (preparation above)
- 4.8 g Agar
- 4 PVC tubes 0.5 cm in diameter and 2 m long
- 1 syringe with a nozzle 0.3 cm in diameter

- 1 Put the Parmesan whey in a saucepan, dissolve Agar and bring it to the boil, stirring constantly with a beater.
- 2 Take off the heat and skim to eliminate any impurities.
- 3 Fill the syringe and with it fill the tubes, which will have been rolled and secured with a little adhesive tape for greater comfort.
- 4 Submerge the full tubes in cold water so that the Parmesan whey sets.
- 5 With an empty syringe, inject air into the tube to obtain the spaghetti.

\* This gelatine can be heated.