Homemade Vegan Caviar

Ingredients

- 2 cups of olive oil
- 1 cup water
- 10 grams of ginger, roughly sliced
- 10 grams dried dulse
- 5 grams dried nori
- 1 dehydrated shiitake mushroom
- 1 tbsp. liquid from caper jar
- 1 tsp. soy sauce
- 1 tsp. agar agar powder
- ½ tsp. activated charcoal

Steps

1. Pour your olive oil into a Pyrex container, and place in the refrigerator for 45 minutes to 1 hour (you want the oil to be cold, but not frozen into solid chunks).

2. Once the oil is about cool, bring your cup of water to a boil in a small saucepan and reduce to low, adding the ginger, dulse, nori, and shitake mushroom. Allow to steep for 5-10 minutes before removing from the heat and straining, keeping the liquid and discarding the solids.

3. Return the water to the saucepan and add the caper brine, soy sauce, agar agar, and activated charcoal. Stir until it is all dissolved, and bring up to a low boil. Let simmer, while stirring, for about 2-3 minutes, as it thickens. Remove from the heat.

4. Use an eyedropper, and drip the caviar liquid into the chilled olive oil. Continue until all the liquid is used. If it becomes too solid in the saucepan, you can heat it up with a tablespoon or so of water, and stir until it is liquid again.

5. Strain the oil (which can be reused) and store the vegan caviar in the refrigerator until you are ready to serve.