

Thyme Oil

Ingredients

1 kg *Vegetable oil*
50 g *Thyme*

Equipment

Sous vide setup 🛒

Yield

1000 g

1 kg *Vegetable oil*
50 g *Thyme*

1 Prepare

- Combine oil and thyme in a vacuum pouch.

2 Infuse

- Cook sous vide for three hours at 131 °F / 55 °C

3 Chill

- Place in ice bath to chill.

4 Strain

- Strain oil to remove thyme.