



GeliMex Gelatina Recipe (Artistic Gelatin)

Notes: This recipe works best with 300 bloom gelatin, which Wendy imports from Mexico. Knox brand is acceptable, but is less firm and is yellowish in color. Greyslake / Great Lakes Gelatin (available at www.countrykitchensa.com) may also be used. Agar Agar, although clear, is not suitable for this medium. Water Gelatin recipe is clear and is used for molding the gelatin in a container. Lemon or Orange flavors will obscure the water, use only with Milk Gelatin. Milk gelatin is opaque and is used for designs, layering colors and finishing the “back” of the molds. Gelatin should be refrigerated as much as possible but can be at room temp for 2 hours or more once well-set. Any mold may be used if it has a shallow enough surface area to use syringes in. Molds do not need to be flexible. Cake pans, custard cups, small bowls, silicone baking cups, plastic lids – all are fine as long as they can sit steady while mold is filled and chilled. To determine how much gelatin you’ll need, fill your molds with water and measure in cups. Make enough to fill molds all at once. Keep very warm water nearby to clean syringes. Keep cool water nearby to rinse cotton cloth.

Method

Pour water gelatin into molds and set. For “floating flowers” fill molds 1/3 full (mold a tiny flower in a shot glass, then place on top of set gelatin and fill remainder of mold with clear water gelatin). To make layered molds simply pour and chill different layers until mold is full. To make “rainbow” or “stained glass” gelatin pour milk or clear gelatin into shallow pans. Chill, then cut into cubes. Add these to water or milk gelatin and set.

Use syringes to poke into gelatin and depress to deposit color while “cutting” with syringe – build flower centers and innermost petals first. Remove excess gelatin every few petals with a plastic spoon. Sponge excess with a soft, damp cloth. Spiral outward until flower is completed. Finish with leaves, chill, then add a layer of milk gelatin to back and chill again to set.

To unmold, use a cake pan filled with warm water – dip the mold in, wait 2 to 5 seconds, then flip it onto a serving plate. Chill before transportation and display.

Water Gelatin

Ingredients:

½ cup cool water
30 grams (2 Tablespoons) unflavored gelatin
1 cup boiling water
½ tsp citric acid powder (available as Fruit Fresh in home preserving section of most supermarkets)
200 grams (¾ cup plus 2 Tbsps) granulated sugar
1 tsp clear artificial flavor (excluding Orange or Lemon flavors)
(plus additional 2 ½ cups cold water to reach 1 liter (1 quart))

Instructions:

1. In a small saucepan add ½ cup cool water. Sprinkle gelatin on top, stir to combine if needed, and let rest 5 minutes to “bloom”.



2. Add boiling water, citric acid, sugar and flavor and stir to dissolve all gelatin. Heat on medium heat if needed to help gelatin and sugar dissolve completely.
3. Transfer mixture to a large pitcher and stir in remaining water to make 1 liter of mixture. Use immediately to fill molds $\frac{3}{4}$ full. Refrigerate at least 2 hours until very firm. Do not freeze.

Yield: 1 Liter / 1 Quart

Milk Gelatin

Ingredients:

$\frac{1}{2}$ cup cool water

30 grams (2 Tablespoons) unflavored gelatin

1 cup boiling water

200 grams ($\frac{3}{4}$ cup plus 2 Tbsps) granulated sugar

2 cups cold whole milk

1 tsp clear artificial flavor

1 Tbsp titanium dioxide (Americolor or Chefmaster White Icing Color preferred but Wilton White-White Icing Color may be used)

Instructions:

1. In a small saucepan add $\frac{1}{2}$ cup cool water. Sprinkle gelatin on top, stir to combine if needed, and let rest 5 minutes to “bloom”.
2. Add boiling water and sugar, then stir to dissolve all gelatin. Heat on medium heat if needed to help gelatin and sugar dissolve completely.
3. Transfer mixture to a large pitcher and stir in two cups cold milk, flavoring and titanium dioxide. Use immediately to pour into small cups and color. Cups may be chilled and reheated later for use. Reheat *very gently* or gelatin will “break” and become unusable. Best method is setting gelatin cup in a pan of warm water. Keep in refrigerator for up to one week.

Yield: 3 $\frac{1}{2}$ Cups