



Gelatine

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- Soak the leafs for about 5 minutes in cold water.
- Remove and squeeze out gently.
- For hot dishes stir the squeezed out gelatine directly into the hot mass.
- For cold dishes dissolve squeezed out gelatine in little hot water and then stir cold mass into dissolved gelatine (never the other way round)
- Cool for 4 hours in refrigerator.
- For powdered gelatine use the same method.