

Application of Leaf Gelatine

Ingredients: Gelatine 100 %

Raw material: Pig Skin

Grade: Platinum

Pack size: 10g

No of packs per box: 25

No of Sheets per Pack: 6

Dim. of Each Sheet: 8.5 cm x 12.5 cm

STEP BY STEP TO PERFECT GELLING

1. Soaking:

Place the gelatine leaves in cold water and allow to swell for approx. 5 minutes.



2. Squeezing dry:

Remove the expanded gelatine from the water and gently squeeze out the excess water.

3. Dissolving:

In dishes prepared while cold (cream dishes, whipped cream): after squeezing gelatine, dissolve in a pan over a low heat while stirring continually. Add the cold mass to the gelatine solution and mix both together. Then add mass.

In dishes prepared while warm (jellies, aspic): blend in the squeezed out gelatine directly with the warm cream or liquid until it has dissolved. Do not boil the liquid with gelatine as otherwise the latter loses its gelling power.



4. Gelling:

After the preparation of gelatine dishes, place in the refrigerator to gel. The necessary gelling time varies from recipe to recipe.

5. Turning out:

Some gelatine dishes are turned out before serving. Separate the edge of the jelly from the mould using a knife that has been dipped in warm water.

Also briefly dip the mould in warm water, place a plate that has been run under cold water over the mould, turn upside down and briefly shake.



Rules of thumb for dosage (per 1/2 litre of liquid):

Jellies: 6 gelatine leaves

Cream dishes with egg yolk: 4 gelatine leaves

Cream dishes to be turned out: 8 gelatine leaves

Nutrition Information: Per 100g

Energy	1.428kJ
Protein	84g
Fat total	0,5g
-saturated	0,2g
Carbohydrates	1,0g
-sugars	0g
Mineral salts	0,8g
Sodium less than	200mg