TIPS AND TRICKS

1) If the white gelatin base becomes translucent, it means that the gelatin is either too hot or in need of titanium.

2) Freezing the gelatin will retain the shape but change the texture to a rubber like form.

3) Use a metal mold for faster setting.

4) Make sure the gelatin is completely dissolved before adding other liquids.

5) Store ready gelatin a chill environment to prevent softening.

6) Remove air bubbles from the gelatin with a lighter.

7) Clear powdered gelatin should be sprinkled over water and mixed well. Set aside for a few minutes to bloom. Then liquify in microwave for 15 second increments until totally dissolved or until it reaches 50-80 degrees Celsius. Mix thoroughly to avoid lumps.

8) When using white gelatin, an electric blender is suggested to properly mix the titanium dioxide with other ingredients.

9) Use a minimum 275 bloom unflavored gelatin for best results.

10) Some food coloring may leave a bitter after taste. Use glucose and/or other food flavors to neutralize the after taste.

11) Rinse a plate with cold water before removing your Gelatin Art from the mold. This will allow you to easily manipulate the Gelatin Art and center it properly.

12) Use 1 tablespoon of unflavored gelatin with 1 cup of water to achieve standard firmness.
13) Other liquids such as fruit or vegetable juice, meat stock, or seafood broth can be used instead of water.

14) Do not bring the gelatin mixture to a full boil. It may affect the thickening agent.

15) For every 2 cups of gelatin mixture, allow 1 to 2 cups of solids - either minced, cubed, or cut into small pieces.

16) Spray your mold with cooking spray prior to filling or dip the entire mold in warm water for 5-10 seconds. Then, loosen the edges with a knife or spatula and remove from mold and refrigerate.

17) When using sugar with unflavored gelatin, mix the sugar and water prior to adding it to the gelatin.

18) Place melted gelatin (in sculpting technique) in the refrigerator for at least 30 minutes before injecting colors.

19) Drain excess liquids from solid gelatin to avoid watering it down.

20) The more sugar you add to the recipe, the softer the gelatin will become.

21) Play with the water to gelatin ratio to get the desired firmness.

22) Gelatin takes twice as long to dissolve when mixed with cream or milk.

23) Do not add fresh or frozen pineapple, kiwi, guava, ginger root, or papaya. They contain enzymes that cause the gelatin to lose its thickening properties. These enzymes are deactivated by cooking, so canned pineapple and kiwi are o.k. to use.

24) Mix dry unflavored gelatin with cold water (1 to 5 ratio) for 5 minutes to moisten and separate before liquefying.

25) Store gelatin in a covered container to avoid the formation of a thick rubbery skin on the surface.

26) Store unprepared gelatin in an airtight container (package) and in a cool, dry place will give it an indefinite shelf life.

27) To maintain gelatinous state, keep gelatin dishes refrigerated until ready to serve.

27) If white base gelatin becomes translucent, it means that the gelatin is either hot or in need of titanium.
28) Use edible ink markers and/or food coloring to paint on clear or white gelatin.

29) Rotate pictures horizontally (in the print setting) when transferring images onto gelatin.

30) Beef gelatin has a yellow hue and is NOT as clear as fish or pork gelatin.

30) You may substitute milk based gelatin with titanium dioxide and white food color to get the same desired effect.

31) Do not add citric acid when using dairy products.

32) Gelatin conversion table:
   1 bag = 14 grams
   1 tablespoon = 15 grams
   1 gelatin leave = 4 grams
   14 gram bag = 3.5 leaves

33) Citric acid attracts and holds water. It may form lumps if exposed to moisture. Therefore, keep your citric acid tightly sealed.

34) Citric acid serves as a preservative and enhances taste only. It will not cause low bloom gelatin to become clear.

35) For every 2 teaspoons of powered gelatin, mix about 1/4 cup liquid for blooming.

36) 1/4 oz packet of powered gelatin contains about 2 1/4 teaspoons.

37) 2 sheets of gelatin equals 1 teaspoon of powder.

38) Add hydrated gelatin to warm mixtures. Adding the gelatin to a cold mixture will cause it to instantly firm.

39) Excess sugar can inhibit the gelatin from firming resulting in a softer product. When using sugar with unflavored gelatin, always mix together the sugar and gelatin before dissolving it in liquid.

40) You can bloom gelatin in just about any liquid. However, avoid fresh juices such as papaya, kiwi, mango, and pineapple since they contain enzymes that will break down the gelatin. Pasteurizing destroys these enzymes so feel free to use canned or frozen juices.

41) For layering gelatin, it is best to chill each layer individually before adding the next layer. If the first layer is too firm, the secondary layers may slip apart when removed from the mold. You can add many layers with this technique except for the first layer. The
gelatin mixture in the first layer should be cool and slightly thickened before being poured into the mold. If the mixture is warm, it may soften the layer beneath and they may run or mix together.

42) To release gelatin from mold, dip it in warm (NOT boiling) water for 10 seconds. Remove from water and gently separate gelatin from the mold with wet fingers. Place onto a moist plate and gently remove from mold.

43) One 1/4 ounce packet of granulated unflavored gelatin equals about 2 1/2 teaspoons. It is always best to measure the amount of gelatin needed, as the envelopes of gelatin vary. 1 teaspoon granulated unflavored gelatin = 2 sheets of leaf gelatin.

44) To create the appearance of bubbles: 1) Crush congealed clear gelatin with a fork. 2) Place in glass. 3) Pour liquefied clear gelatin and fill glass to rim.

45) Get more for your money buy purchasing titanium in powdered form. Liquid titanium contains approximately 80% distilled water and 20% powder.

46) If colors fade after a day or two, reduce the amount of titanium dioxide in the mixture.
RECIPES

CLEAR GELATIN

1 cup water at room temperature
4 Tbs gelatin
3 cups water at room temperature
1 1/2 cups sugar
1/2 teaspoon citric acid
Food flavor

Sprinkle gelatin over 1 cup water stir and set aside about 5 minutes. Liquify in microwave for 45 second. Dissolve sugar in 3 cups of water then add citric acid, flavor and melted gelatin. Place a thick paper towel in strainer and strain gelatin to clear or set aside at room temperature for about 30 min to clear. Pour into mold and chill until set (approx 8 hrs.)

WHITE GELATIN

1 cup water at room temperature
3 cups water at room temperature
8 Tbs. powder milk
1 1/2 cups sugar
Food flavor
1Tbs. Titanium dioxide
2 1/2 Tbs. Gelatin

Sprinkle gelatin over 1 cup water stir and set aside to bloom, about 5 minutes. Liquify in microwave for 45 second. Dissolve sugar in 3 cups water, add powder milk, titanium dioxide, food flavor and melted gelatin and blend in a blender for about 2 Minute. Add good colors.
WHITE GELATIN WITH CONDENSED MILK

1 can condensed milk
1 1/2 cups water
2 1/2 tbs gelatin bloom in an additional cup of water
1 tbs Titanium Dioxide
Flavor to liking

*** Can substitute the condemned milk with coconut milk, almond milk, sour cream
*** Adjust sugar to taste

Sprinkle gelatin over 1 cup water stir and set aside to bloom, about 5 minutes. Liquefy in microwave for 45 second. Combine milk, water, titanium dioxide, food flavor and melted gelatin and blend in a blender for about 2 minute. Add good colors.

MILK BASE FOR PICTURE TRANSFER

2 cups water
3 tbs gelatin
1 can condensed milk flavor

Bloom gelatin in 1/2 cup of the water and hydrate in 15 second increments combine with water, milk and flavor, mix well.

CHEESECAKE BASE

3 cups sour cream
1 cup heavy whipping cream
1/2 cup sugar
1 pack instant pudding
Melt 2 tbs gelatin in 1/2 cup water
Lemon zest

Mix all, pure over gelatin and chill
FRUIT PUDDING (any fruit - NO fresh pineapple or kiwi)

Fruit puree 450 g (15.9 oz.)
Lemon juice 30 g (1.1 oz.)
Sugar 70 g (2.5 oz.)
Gelatin 1 Tbs
Heavy cream 170 g (6.0 oz.)
Milk 70 g (2.5 oz.)
bloom gelatin in 5 tbs water.
Put the fruit puree on heat and simmer for a short moment.
Then take away from the heat and mix in the lemon juice.
Add the sugar and mix until it completely dissolved.
Hydrate gelatin and mix it into the fruit puree.
Strain the puree through a sieve to remove any remaining lumps of gelatin.
Mix in the heavy cream and the milk.

Fill the mold cover put in the fridge until the cream firms. This takes several hours. (overnight)