

GELATIN MASS (BLOOMED GELATIN)

The Recipe

https://cuisinedaubery.com/recipe/gelatin-mass/

One of the foundations of pastry, gelatin mass as used in the professional pastries

Skill: Easy Level Cuisine: French Cuisine Courses: Base, Sweet Base,

Ingredients

For 480 g (1 lbs 1 oz) of mass 1 3/4 Cup Water (420 grams) 1/3 Cup Powdered Gelatin (60 grams)

For 400 g (1 lbs 14 oz) of mass 1 1/2 Cup Water (350 grams) 1/4 Cup Powdered Gelatin (50 grams)

For 300 g (11 oz) of mass 1 1/4 Cup Water (262.5 grams) 3 Tablespoons Powdered Gelatin (37.5 grams)

For 200 g (7 oz) of mass 3/4 Cup Water (175 grams) 2 Tablespoons Powdered Gelatin (25 grams)

For 100 g (1/4 lbs) of mass 1/2 Cup Water (87.5 grams) 1 Tablespoon Powdered Gelatin (12.5 grams)

For 50 g (2 oz) of mass 3 Tablespoons Water (43.7 grams) 1 teaspoon Powdered Gelatin (6.2 grams)

Steps

1. Pour the Water (1 3/4 Cup or 420 g) into a clean bowl, large enough to create some surface area 2. Pour a portion of the Powdered Gelatin in a thin layer



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- 3. Do not pour everything at once, as the gelatin will have trouble dissolving.
- 4. Wait for the first layer of gelatin to dissolve
- 5. Here is the desired result: the gelatin is moistened. Do not stir
- 6. Pour another thin layer of Powdered Gelatin
- 7. Wait again for the gelatin to moisten. Under its weight, the gelatin will sink into the water volume
- 8. Repeat this process until all of the Powdered Gelatin is used
- 9. At this stage, you can mix with a small whisk

Double boiler

- 10. You will notice that, at this stage, the mass is grainy
- 11. Most recipes don?t mention this, but you need to use a double boiler: this allows the gelatin to completely melt
- 12. Place over a double boiler and briefly stir until no more "grains" are visible. The mass should be liquid and homogeneous
- 13. Pour into a plastic or glass container that has been cleaned and dried
- 14. To avoid introducing foam or this whitish froth, I recommend pouring through a small strainer: it will eliminate these bubbles
- 15. Refrigerate and allow to set for at least 1 hour
- 16. Once cooled, the gelatin mass is easily removed
- 17. The gelatin mass is ready
- 18. I usually cut it into cubes so they can be used quickly when needed

How to use

- 19. To use, follow the quantities in your recipe if it specifies "Gelatin Mass"
- 20. If it specifies "Gelatin," multiply the weight by 7. For example: "2 g (0.07 oz) of gelatin" equals "14 g (0.49 oz) of gelatin mass"