

## 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

## GELATIN MASS (BLOOMED GELATIN)

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"