

NEUTRAL GLAZE (METHOD 1 : WITH GELATIN)

The Recipe

<https://cuisinedaubery.com/recipe/neutral-glaze/>

A neutral glaze used to glaze fruit and make desserts shiny and beautiful !

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Glaze, Invisible Glazing,

Ingredients

For 300 g (11 oz) (Actual Weight)

3.2 Gelatin Sheets

4 Tablespoons Water (50 grams)

1/2 Cup Glucose syrup (150 grams)

1/2 Cup Sugar (100 grams)

1 Tablespoon Lemon Juice (15 grams)

For 500 g (1 lbs 2 oz) (Actual Weight)

5.3 Gelatin Sheets

1/3 Cup Water (83.3 grams)

3/4 Cup Glucose syrup (250 grams)

3/4 Cup Sugar (166.6 grams)

2 Tablespoons Lemon Juice (25 grams)

For 600 g (1 lbs 5 oz) (Actual Weight)

6.4 Gelatin Sheets

1/2 Cup Water (100 grams)

3/4 Cup Glucose syrup (300 grams)

1 Cup Sugar (200 grams)

2 Tablespoons Lemon Juice (30 grams)

For 800 g (1 3/4lbs) (Actual Weight)

8.5 Gelatin Sheets

1/2 Cup Water (133.3 grams)

1 1/4 Cup Glucose syrup (400 grams)

1 1/4 Cup Sugar (266.6 grams)

3 Tablespoons Lemon Juice (40 grams)

NEUTRAL GLAZE (METHOD 1 : WITH GELATIN)

For 1 kg (2 1/4 lbs) (Actual Weight)

10.6 Gelatin Sheets

3/4 Cup Water (166.6 grams)

1 1/2 Cup Glucose syrup (500 grams)

1 1/2 Cup Sugar (333.3 grams)

3 Tablespoons Lemon Juice (50 grams)

Steps

1. Bloom the Gelatin (3.2 Gelatin Sheets) in cold water (with ice cubes in summer)
2. Pour onto a saucepan: the Water (4 Tablespoons or 50 g), the Glucose syrup (1/2 Cup or 150 g) and the Sugar (1/2 Cup or 100 g)
3. Cook on medium/high heat
4. Cook until the temperature reaches 220 F / 105 C
5. Pour the Lemon Juice (1 Tablespoon or 15 g) and cook only a few seconds
6. Remove from heat and squeeze the bloomed (softened) sheets of Gelatin (3.2 Gelatin Sheets)
7. Place into the saucepan and stir with a rubber spatula
8. Pour into a clean bowl, through a strainer
9. Wrap airtight
10. Let cool down at room temperature
11. Place in the fridge