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GELATIN PLATE DIY RECIPE

Here I share a DIY (do it yourself) gelatin plate recipe. It's easy to make, but please pay attention to the ingredient ratios and mixing guidelines.

You can also find this recipe in my blog, with added troubleshooting and storage tips, plus how to melt and repour your plate if it gets damaged. Go to - kimherringe.com.au/gelplate

INGREDIENTS

- 375 ml glycerin
- 1/2 cup cold water
- 115 grams powdered gelatin
- 1.5 cups rapidly boiling water

UTENSILS

- large mixing bowl
- rubber spatula
- measuring cup
- 22cmx 33cm biscuit tray. *You could use any shape tray or dish, as long as you end up with approx 1cm thickness of gelatin mix for the plate*
- spirit level - to check the tray is level
- strips of cardboard to level the tray (if needed)
- newspaper strips to remove surface bubbles

THE PROCESS

- Get all ingredients ready before you start. *This includes checking that your tray is level on the bench. Get this ready at the start so it is ready to receive the mixture when it is ready to pour.*
- Place 1/2 cup cold water in a bowl.
- Pour half of the glycerin liquid into the water. *I buy 2x 200ml bottles of glycerin for this, so I pour all of the first bottle into the bowl at this stage.*
- Stir to mix thoroughly, but mix slowly. This is important so as to not add bubbles into the mixture.
- Once thoroughly mixed, sprinkle all of the gelatin powder into the water/glycerin mix.
- Using the spatula, mix and squish to remove all lumps and clumps of gelatin lumps, maintaining a slow motion to reduce the addition of bubbles.
- Once you have removed all of the lumps, add the boiling water and continue to stir, slowly, until all the gelatin crystals have dissolved.
- Once all crystals have dissolved, add the remaining 175ml of glycerin. *I pour in 3/4 of the 2nd bottle, saving the rest for my next plate.*
- Slowly stir to thoroughly blend all ingredients. It is still important to maintain the slow stirring so you don't introduce additional bubbles.
- Once all ingredients are blended, pour the mixed liquid into the tray - slowly and carefully to avoid spilling.
- Use the newspaper strips to skim bubbles off the surface of your gelatin mix. *This is where the slow stirring pays off.*
- Leave the tray to set on the bench top. DO NOT move the tray until the mixture has set. Within an hour it is generally set enough to then move to the fridge. Do a light touch-test to check.
- Once set, place it in the fridge for the final 'setting' for at least 3 hours. *I leave it overnight so that the plate shrinks a little in the tray, making it easier to remove it from the tray.*
- Once set, remove the gelatin plate from the tray and it is ready to use!
- When not in use, either leave it in the tray you made it in with a sheet of acetate on top, or place it between 2x sheets of acetate. This will protect the surface of the plate.