

STABILISED CREAM



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Add 5 ml gelatine powder to 20 ml cold water, sponge, then melt in microwave. When your (ice cold) cream has been whipped to soft peaks, add in your gelatine, sugar and vanilla. This amount will stabilise 1-2 cups cream. Geleer by 'n baie goeie pastry chef genaamd Gretchen Price.

As jy gereeld stywe room nodig het, maak 'n big batch van die gelatine en bere in yskas tot 'n maand. Dan smelt jy net so 20 ml vir elke koppie room.

Posted by Kiti Citi