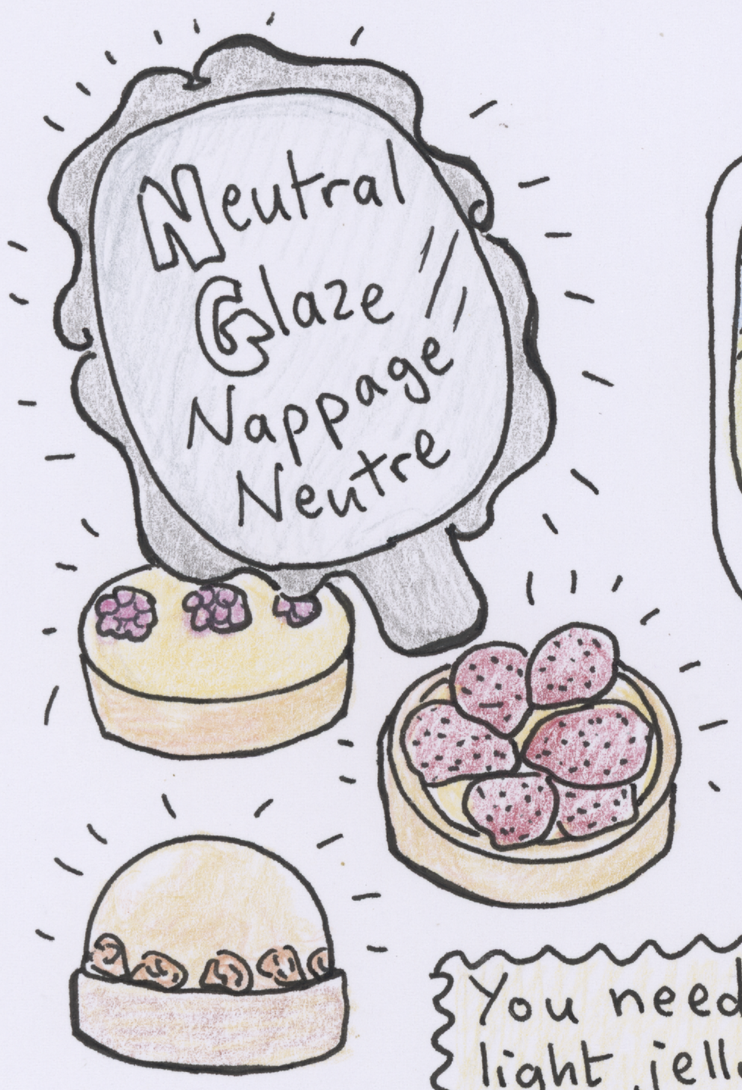
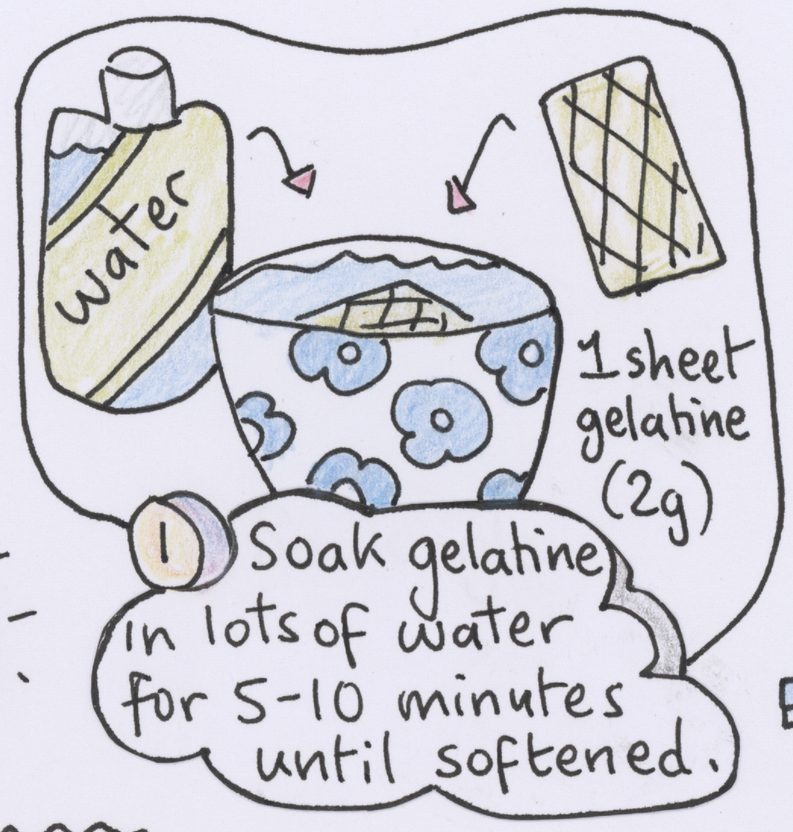
# Neutral Glaze / Nappage Neutre

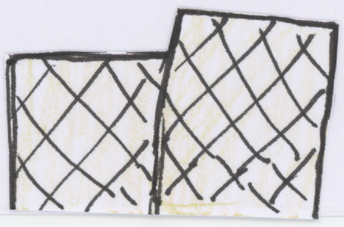





1) Soak gelatine in lots of water for 5-10 minutes until softened.

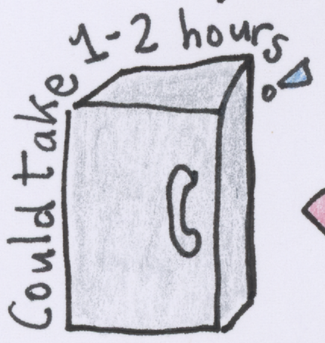
2) Heat water and sugar, stirring occasionally until sugar dissolves. Raise heat to bring to boil. Take off heat.

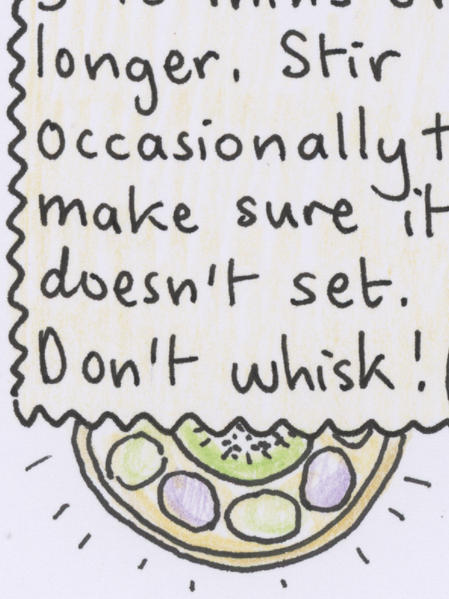
3) Squeeze excess water out of gelatine. Whisk gelatine into syrup to dissolve.



4) Pour glaze into clean bowl. Allow to cool until slightly gelatinous.

Place in fridge 5-15 mins or longer. Stir occasionally to make sure it doesn't set. Don't whisk!




You need a light jelly-like gloopy mixture you can pour or spread over tarts or entremets.