



# Cake & Sugar Art

## PASTILLAGE

- 2 cups icing sugar
- 1/4 cup water
- 3 teaspoons gelatin
- 2 teaspoons liquid glucose or corn syrup (heat to measure)

### **METHOD**

1. Place water in a small saucepan, add gelatin and stir constantly over a low heat until the gelatin has completely melted. (Make sure to dissolve gelatin on the spoon and at the edges of the saucepan!)
2. Remove from the heat and add the liquid glucose or corn syrup.
3. Stir until completely melted; if necessary return to heat but do not boil.
4. Sift icing sugar into a bowl, and make a well in the center of the sugar.
5. Add the cooled gelatin and liquid glucose or corn syrup mixture.
6. Mix until an opaque and tacky consistency is reached. The paste may now be stored in a sealed container in the fridge.
7. When required, knead dry icing sugar into the paste until a plasterscine constituency is reached. DO NOT make too much pastillage at one time as it dries rapidly.
8. Roll out on a thin of vegetable fat and cut to your requirement.