Mosaic gelatin with condensed milk

Raciones para 4

- ❏ 170 g
Pineapple flavor Gelatin powder
- ❏ 170 g
Blueberry flavor Gelatin powder
- ❏ 170 g
Watermelon flavor Gelatin powder
- ❏ 20 g
Neutral flavor Gelatin sheets(12 small leaves)
- ❏ 2.2 l
Water
- ❏ 300 ml
Milk
- ❏ 300 ml
Condensed milk

1. In 3 different containers pour the pineapple, blueberries and watermelon gelatin powder with 250 ml of hot water and other 250 ml of cold water for each flavor. Cool in refrigerator for at least two hours. Cut into large dices and place in a mold.
2. In another container place 1.2 liters of cold water and soak 20g of gelatin sheet for 5 to 7 minutes.
3. Warm up the milk and add neutral flavor gelatin powder, previously hidrated and drained, and mix them well until it melts.
4. Quickly add condensed milk and pour the mixture over the mold with the other diced color gelatin.
5. Let it rest for 2 hrs in the mold in the refrigerator.
6. Remove from the mold with a twist over a large base. If it doesn't unmold well, you can try to dip the mold in hot water for a few seconds, carefully not to get water inside.

Chef's Notes

https://cookinglovers.teka.com/en/receta/gelatina-mosaico-con-leche-condensada/