

Tutorial: make your own gelliplate with gelatine

Supplies:

- 14 sheets of gelatine
- 120 ml boiling water
- 120 ml glycerine
- few drops of alcohol (70%)
- A pan
- A mould to pour the gelliplate into (e.g. a round baking pan)

Steps:

1. Soak the gelatine leaves in cold water until soft.
2. Squeeze the excess water from the soaked gelatine leaves.
3. Put the softened gelatine leaves in a pan and add the boiling water. Stir until the gelatine is completely dissolved.
4. Add the glycerine and alcohol to the gelatine mixture and stir well.
5. Pour the mixture into the mould and let it cool to room temperature.



6. Place the mould in the fridge and leave it for a few hours until the gelliplate is firm.

