



Caramel Film

Yield: approx. 1 quarter sheet pan

Caramel Base:

455g granulated sugar
100g water
3g lemon juice
30g glucose syrup
360g heavy cream
55g butter, salted or unsalted

1. In a non-reactive saucepan, combine, sugar, water, lemon, and glucose. Cover and cook to a medium amber color. Meanwhile, heat cream until warm.
2. Remove caramelized sugar from heat and deglaze with the cream. Return to low heat to completely dissolve sugar.
3. Remove from heat and emulsify butter into the caramel.

Caramel Sheet:

2 sheets gelatin
20g water
1g agar agar
75g water
125g caramel base

1. Bloom gelatin in first measurement of water.
2. Disperse agar into second measurement of water.
3. Gently bring to a boil; reduce heat while maintaining a simmer for two to three minutes.
4. Remove from heat and whisk in bloomed gelatin, followed by warm caramel base. Allow to cool slightly for a few moments and transfer to a flat plastic lined half sheet pan. Chill and allow to set.