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In collaboration with Bob Newton, #CreatureFX

Created for #FoodNetwork #SugarDome #ADragonsTale

TM Pending V. 5.0 2017-10-14 LC

## Telly Satin: Edible Skin, Lace & Fabric

This "skin" is best when made and applied right away and displayed on the same day (about 8 hours), but it can be made a day ahead if stored between parchment sheets and wrapped well in plastic wrap. You will need to allow for 20%+ shrinkage while "skin" dries out: do not stretch tight across when attaching. Caution guests that, while this is edible, it is made of a non-vegetarian food. Agar-agar may not be substituted for gelatin. V. 5.0 2017-10-14 Yield is approx. 8x10" area.

Preheat Oven to lowest setting (Optional). Prepare silicone mat, page protector, texture sheet or lace mat by attaching to back of cookie sheet or cutting board – with tape if necessary. You will also need a dusting puff with 100% cornstarch; nylon/poly 3" paintbrush (new and cleaned) or 3" foam paint-



3 Tbsp Cool Water\*

1/4 tsp Citric Acid Powder (Fruit Fresh)

White color (Optional): 1/4 tsp powder or 6 drops white gel/ paste color or 1/8-1/4 tsp luster dust or disco dust

6 Packages Splenda or other Sweetener 6 Drops Oil Flavoring (concentrated; LorAnn is best) or 1/8 tsp extract\*

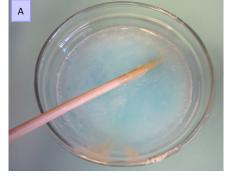
1-2 Drops Gel/Paste Color (Darkens Significantly)

2 Packets Gelatin (Knox Brand)

В

1 ¼ tsp Glycerin

C



brush (new and cleaned) or offset spatula (recommended for lace); small fine mesh strainer; 2 small microwavable bowls (1/2 cup size); airbrush or a small spray bottle (fine mist, new and cleaned); wooden skewer (optional); household tape; cake pan or other dish filled with hot water (optional).

A: Combine in small microwaveable bowl/cup. Stir well.

B: Sprinkle gelatin and stir completely with wooden skewer. Leave to sit at least 5 minutes for gelatin to bloom and absorb water.

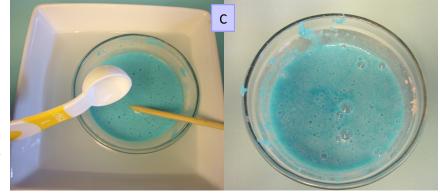
C: Place silicone mat or lace mat on cookie sheet in oven for only a few minutes (optional). Add glycerin to gelatin mixture and heat in microwave

*just 15 seconds*; stir with skewer. Microwave another 5 seconds *if needed*. Stir well. Strain into a different bowl or cup.

If prolonged working time is desired rest this bowl/cup in pan of hot water in between pours.

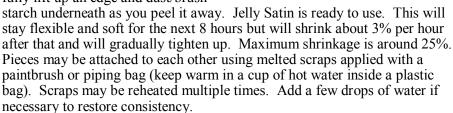
D: Pour onto mat/texture sheet/acetate/ page protector and quickly spread with





brush or spatula. Make sure there is an even layer which cannot be seen through. Pop entire tray into freezer for *only 2-5 minutes*.

E: Remove "skin/fabric"\*\* at this time – use dusting puff (or luster dust) and foam brush on top to remove stickiness and shine. Pearl dust (mixed with luster dust or cornstarch) may brushed on "skin" at this point or when dry. Carefully lift up an edge and dust/brush



Other Notes: \*If using liquid extract deduct 1/8 tsp water from the 3 Tbsps.

\*\*Thin lace mats must rest at least 15 minutes before removing or the delicate lace will tear. Use this time to open any tiny holes with a fine paintbrush dampened with warm water (use great caution not to drip water on the rest of the lace). The easiest way to clean up is to chill utensils for a minute or two then peel up – or pour boiling water on them and the gelatin will melt away. "Skin" will stand up to light airbrushing either while lying flat or after attaching to your edible project. To restore pliability a fine mist from a spray bottle or airbrush can be used (with caution). This can be repeated at any time, even months later, but shrinkage cannot be prevented.

