

GELATIN - BASED

BIORESIN (CABBAGE)

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RENEWABLE
REUSABLE



<https://desiree-van-dam.t.jmdoote.com>



amsterdamus.com

INGREDIENTS & TOOLS:

- 150 gr fresh red cabbage, grated
- 400 ml water (for coloring water)
 - Use 240ml for the recipe
- 48 gr gelatin
- 8 gr glycerine

Tools: Pot, Stove, Spoons, Scale,
Molds, Jars

THIS IS A VARIATION ON:

Bioresin by Cecilia Raspanti.

Variation: water dyed purple with red cabbage dye.

MAKING PROCEDURE:

- Dye the water with the cabbage by letting it sit for 16 hours
- Take 240 ml of the dyed water, add glycerine and then gelatin
- Simmer for 15- 20 min until thick
- Take it off the stove and let it sit for another 10 min
- Prepare molds
- Pour into molds slowly
- Dry

Not suitable for home composting.

Reusable by reheating and recasting