

MIRROR GLAZE 2.0

Mirror glaze for modern cakes

DIFFICULTY LEVEL

Base recipe

INGREDIENTS

WATER - FOR GELATINE MASS - LUKEWARM	g 150
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
WATER - FOR SUGAR SYRUP	g 132
CASTER SUGAR	g 300
GLUCOSIO - FOR SUGAR SYRUP	g 300
SWEETENED CONDENSED MILK	g 200
SINFONIA CIOCCOLATO FONDENTE 56%	g 250
SINFONIA GIANDUIA FONDENTE	g 250
SINFONIA CIOCCOLATO LATTE 38%	g 250
SINFONIA NOCCIOLATO BIANCO	g 250
SINFONIA CIOCCOLATO BIANCO	g 250

PREPARATION

It is possible to make the glazes using any type of chocolate

FINAL COMPOSITION

MIx gelatin with the water and leave to set.

Bring water, sugar and glucose to 103°C.

Add gelatine mass and condensed milk and blend.

While blending add the chocolate.

Store in the fridge up to 7 days.

Warm up between 35-40°C before use.