



MIRROR GLAZE 2.0 WITH CARAMEL ORO

Mirror glaze for modern cakes.

DIFFICULTY LEVEL



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INGREDIENTS

WATER - (1)	g 150
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
CASTER SUGAR	g 300
GLUCOSIO	g 300
SKIM SWEETENED CONDENSED MILK	g 200
SINFONIA CARAMEL ORO	g 250
WATER - (2)	g 120

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.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER