

MIRROR GLAZE 2.0

Mirror glaze for modern cakes

Base recipe

INGREDIENTS	PREPARATION
water 150g	It is possible to make the glazes using any type of chocolate
gelatin powder or sheets 200 bloom 22g	
water 132g	
caster sugar 300g	
GLUCOSIO 300g	
sweetened condensed milk 200g	
SINFONIA CIOCCOLATO FONDENTE 56% 250g	
SINFONIA GIANDUIA FONDENTE 250g	
SINFONIA CIOCCOLATO LATTE 38% 250g	
SINFONIA NOCCIOLATO BIANCO 250g	
SINFONIA CIOCCOLATO BIANCO 250g	

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.