



MIRROR GLAZE 2.0

👤 Basic level

Mirror glaze for modern cakes

Base recipe

INGREDIENTS

water
gelatin powder or sheets 200 bloom
water
caster sugar

GLUCOSIO

sweetened condensed milk

SINFONIA CIOCCOLATO FONDENTE 56%

SINFONIA GIANDUIA FONDENTE - Alternatively

SINFONIA CIOCCOLATO LATTE 38% - Alternatively

SINFONIA NOCCIOLATO BIANCO - Alternatively

SINFONIA CIOCCOLATO BIANCO - Alternatively

PREPARATION

150g It is possible to make the glazes using any type of chocolate
22g
132g
300g
300g
200g
250g
250g
250g
250g
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.