



MIRROR GLAZE 2.0

👤 Advanced level

Mirror glaze for modern cakes

BASE RECIPE

water - for gelatine mass - lukewarm	150g
gelatin powder or sheets 200 bloom	22g
water - for sugar syrup	132g
caster sugar	300g
<u>GLUCOSIO</u> - for sugar syrup	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

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.



Extraordinary
made simple.