



MIRROR GLAZE 2.0 WITH CARAMEL ORO

👤 Basic level

Mirror glaze for modern cakes.

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INGREDIENTS

water
gelatin powder or sheets 200 bloom
caster sugar
[GLUCOSIO](#)
skim sweetened condensed milk
[SINFONIA CARAMEL ORO](#)
water

PREPARATION

150g -Mix gelatin with the water and leave to set.
22g -Bring water, sugar and glucose to 103°C.
300g -Add gelatine mass and condensed milk and blend.
300g -While blending add the chocolate.
200g -Store in the fridge up to 7 days.
250g -Warm up between 35-40°C before use.
120g