



MIRROR GLAZE 2.0 WITH CARMEL ORO

👤 Advanced level

Mirror glaze for modern cakes.



RECIPE CREATED BY:

Marco De Grada
Pastry chef

MIRROR GLAZE 2.0 WITH CARMEL ORO

water - (1)
gelatin powder or sheets 200 bloom
caster sugar
GLUCOSIO
skim sweetened condensed milk
SINFONIA CARMEL ORO
water - (2)

150g
22g
300g
300g
200g
250g
120g

- 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.

irca
GROUP

Extraordinary
made simple.