



MIRROR GLAZE 2.0 WITH CAMEL ORO

👤 Basic level

Mirror glaze for modern cakes.

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