



## MIRROR GLAZE 2.0

### MIRROR GLAZE FOR MODERN CAKES

DIFFICULTY LEVEL



#### BASE RECIPE

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#### INGREDIENTS

WATER - FOR GELATINE MASS - LUKEWARM	g 150
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
WATER - FOR SUGAR SYRUP	g 132
CASTER SUGAR	g 300
GLUCOSIO - FOR SUGAR SYRUP	g 300
SWEETENED CONDENSED MILK	g 200
SINFONIA CIOCCOLATO FONDENTE 56%	g 250
SINFONIA GIANDUIA FONDENTE	g 250
SINFONIA CIOCCOLATO LATTE 38%	g 250
SINFONIA NOCCIOLATO BIANCO	g 250
SINFONIA CIOCCOLATO BIANCO	g 250

#### PREPARATION

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.