



CHOCOLATE GLACAGE

QimiQ BENEFITS

- Quick and easy preparation
- 100% natural, contains no preservatives, additives or emulsifiers
- Icing does not break on cutting



15



easy

INGREDIENTS FOR 43 OZ

| | |
|--------------|-------------------------------|
| 10 g | Gelatine sheets à 3 g |
| 99 g | Water, chilled |
| 499 g | QimiQ Classic |
| 125 g | Granulated sugar |
| 74 g | Water |
| 14 g | Vanilla extract |
| 28 g | Cocoa powder |
| 425 g | Chocolate, 60 % cacao, melted |

METHOD

1. Bloom the gelatine in 110 g iced water, then discard the excess water.
2. Heat the QimiQ Classic, sugar, water and vanilla until completely melted.
3. Add the gelatine to the hot QimiQ mixture and mix well. Add to the chocolate and cocoa powder and blend smooth.
4. Pour over frozen pastry items at 30° C, or use to glaze frozen entremet, petit gateau, petit fours and sheet pastries.