



# COCOA GLAZING

## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Contains all the valuable benefits of milk
- Foolproof
- Icing does not break on cutting



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easy

## INGREDIENTS FOR 780 G

**150 g** Granulated sugar

**70 g** Cocoa powder

**400 ml** Water, lukewarm

**140 g** QimiQ Classic

**20 g** Gelatine sheets à 3 g

## METHOD

1. Dissolve the sugar and cocoa powder in the warm water (do not allow air bubbles to form). Soak the gelatine in cold water, and squeeze off the excess liquid.
2. Slowly add the QimiQ Classic and soaked gelatine to the cocoa mixture and mix well until completely melted.
3. Allow the glazing to cool down to approx. 22° C and use as required.