



# CHOCOLATE GLAZING



## QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 536 G

<b>230 g</b>	QimiQ Cream Base
<b>30 g</b>	Water
<b>25 g</b>	Sugar
<b>25 g</b>	Cocoa powder
<b>40 g</b>	Glucose syrup
<b>180 g</b>	Dark couverture 58% cocoa
<b>6 g</b>	Gelatine sheets à 3 g

## METHOD

1. Bring the QimiQ Sauce Base, water, sugar, cocoa powder and glucose syrup to the boil and then sieve.
2. Add the couverture and mix well until completely melted.
3. Slowly add the melted gelatine and mix well.
4. Allow the glazing to cool and use as required.