



# GLOSSY CHOCOLATE GLAZING



## QimiQ BENEFITS

- Icing does not break on cutting
- All natural, contains no preservatives, additives or emulsifiers



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easy

## INGREDIENTS FOR 1 GATEAU, 10" Ø

**100 g** QimiQ Classic, room temperature

**120 g** Honey

**220 g** Dark chocolate (40-60 % cocoa)

## METHOD

1. Melt the QimiQ Classic and honey. Remove from the heat, add the chocolate and stir until completely smooth.