



# EASY CHOCOLATE GLAZING



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 1 GATEAU, 10" Ø

**200 g** QimiQ Classic, room temperature

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

## METHOD

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