



COCOA GLAZING

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Contains all the valuable benefits of milk
- Guaranteed to succeed
- 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 Gelatin 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 gelatin 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. 70° F and use as required.