

CHOCOLATE GLAZING



QimiQ BENEFITS

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





INGREDIENTS FOR 536 G

30 g Water 25 g Sugar 25 g Cocoa powder 40 g Glucose syrup 180 g Dark couverture 58% cocoa	230 g Qiı	miQ Sauce Base
25 g Cocoa powder 40 g Glucose syrup 180 g Dark couverture 58% cocoa	30 g Wa	ater
40 g Glucose syrup 180 g Dark couverture 58% cocoa	25 g Su	ıgar
180 g Dark couverture 58% cocoa	25 g Co	ocoa powder
	40 g Glo	ucose syrup
Con Collette disease > 2 m	180 g Da	ark couverture 58% cocoa
6 g Gelatin sneets a 3 g	6 g Ge	elatin sheets à 3 g

METHOD

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