



CHOCOLATE GLAZING



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 536 G

230 g QimiQ Sauce Base

30 g Water

25 g Sugar

25 g Cocoa powder

40 g Glucose syrup

180 g Dark couverture 58% cocoa

6 g Gelatin 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.