



Mirror Glaze

Featuring Satin Ice Glucose Syrup

INGREDIENTS:

- 5.3 oz Satin Ice Glucose Syrup
- Satin Ice Food Color Gel
- 2.8 fl oz water
- 5.3 oz powdered sugar
- 5.3 oz dark chocolate couverture (milk chocolate & white chocolate can also be used)
- 3.4 fl oz cold heavy cream
- 0.3 oz gelatin powder (200 bloom)



INSTRUCTIONS: Covers two 7" cakes

1. Hydrate the gelatin powder by slowly sprinkling 0.3 oz of powder over 1.8 fl oz of cold water, while carefully mixing. Let hydrate for 10 minutes. Melt in the microwave by doing short bursts of 5-10 seconds max. Be careful to not overheat it.
2. In a saucepan, combine 1 fl oz of water, powdered sugar, and Glucose Syrup. Heat and boil to 220°F. Remove from the heat.
3. Pour the hot liquid over a bowl containing the chocolate and cold heavy cream.
4. Add the hydrated gelatin, combine well with an immersion blender, but avoid making too many bubbles.
5. If using white chocolate, add water-soluble colorant, combine well with the immersion blender.
6. Strain and use when the temperature of the glaze is between 77-95°F and it has the consistency of a thickened sauce, which should coat the spatula. This will depend on multiple parameters, including the type of chocolate used.
7. Immediately pour onto a frozen dessert, such as an entremet.
8. Leftover mirror glaze can be stored in the refrigerator for up to 1 week, or frozen for 2 months. To reuse it, gently warm until fluid and at glazing temperature of 95°F.