

# Dark chocolate mirror glaze, entremet

**Recipe for 12**

## **Description**

### **Note**

The Bloom measurement indicates the gelling power of the gelatin sheets or powder.

For gelatin sheets, be sure to use Gold (200 bloom) sheets, which we always refer to in pastry recipes.

Always immerse your rehydrated gelatin sheets in a hot liquid, at least 60°C (140°F).

Bronze and silver gelatin sheets have less gelling power. Platinum is found only in the industrial world (candy factories, chewing gum).

Make sure your entremets are well frozen (without frosting) when you cover them with icing.

## **Ingredients**

- 210 Gr Sugar
- 75 Gr Glucose
- 105 Gr Water
- 75 Gr Cocoa powder
- 190 Gr Cream 35%
- 6 Leaf(ves) Gelatin

## **Preparation**

- Preparation time **30 mins**
- Resting time **240 mins**

### Glaçage

Hydrate the gelatine leaves in cold water.

Sift cocoa powder.

Heat glucose, sugar and water in a saucepan over medium heat to 103°C (217.4°F).

Pour directly over the sifted cocoa powder, mixing gently with a Maryse (plastic spatula).

Heat the liquid cream, remove from the heat and add the wrung-out gelatine leaves, then pour into the first preparation, mixing with a paddle attachment.

Pour the mixture into a tall, narrow container (measuring cup), and blend for five minutes with an immersion blender, never taking the blender head out to avoid creating air bubbles.

Leave your icing to cool, ideally overnight in the fridge.

Simply reheat it in the microwave, mix again with an immersion blender, making sure to use it at 32/33°C (90°F).

**Bon appétit!**