

Finition glaze chocolate |

Recipe for 1 liter

Description

A dark chocolate glaze recipe to cover your desserts.

Note

Make sure you have quality chocolate to make this recipe.

Ingredients

Dark chocolate glaze

- 500 Gr Dark chocolate
- 225 Gr 35% cooking cream
- 15 Gr Glucose
- 30 Gr Baumé syrup
- 450 Gr Neutral glaze

Preparation

- Preparation time **15 mins**
- Resting time **30 mins**

Preparation

Gently heat the neutral glaze to liquefy it.

Make sure that your chocolate (couverture) is well chopped, boil the cream and pour it over the chocolate, mix gently (ganache).

Mix together the glucose, the syrup and the warm neutral glaze, then pour everything into the chocolate (ganache).

Mix everything using a hand blender, keeping the blades submerged.

Leave it in the fridge to rest until it is ready to use, make sure to keep it around 40 ° C during use.

Bon appétit!