

Mirror glaze finish white |

Recipe for 750 ml

Description

A white chocolate glaze to cover your desserts.

Note

Make sure you have quality chocolate to make this recipe.

Ingredients

White

- 375 Gr White chocolate
- 115 Gr 35% cooking cream
- 7 Gr Glucose
- 15 Gr Baumé syrup
- 225 Gr Neutral glaze

Preparation

- Preparation time **90 mins**
- Resting time **30 mins**

Preparation

Gently heat the neutral glaze to liquefy it.

Make sure 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 at around 40 ° C during use.

Bon appétit!