

## CHOCOLATE GLAZE (COCOA)

### INGREDIENTS

#### Group Glaze

Ingredient	KG
Water	0.061
Sugar	0.327
Cream	0.367
Gelatin (unflavored)	0.030
Water	0.150
BAKELS DIAMOND GLAZE NEUTRAL	0.437
Condensed Milk	0.088
BAKELS COCOA POWDER	0.136
<b>Total Weight: 1.596</b>	

### METHOD

How to do it:

1. Boil the water and Bakels Diamond Glaze Neutral.
2. In a utility bowl, combine the sugar and condense milk and mix using hand whisk.
3. Pour in the Neutral mix and boil.
4. Add cream then whisk while boiling.
5. Turn off the heat and add the bloomed gelatin
6. Pour in the Bakels Cocoa Powder and emulsify. Bubbles are normal when hot. Emulsify again when the mixture cooled down
7. Strain using 2-3 sifters before using.
8. Use at 35°C.



### DISPLAY CONDITIONS

Room Temperature



### CATEGORY

Icings, Toppings & Glazes