

MAROON MIRROR GLAZE

INGREDIENTS

Group Glaze

Ingredient	KG
Water	0.135
Sugar	0.157
Glucose	0.261
BAKELS DIAMOND GLAZE NEUTRAL	0.157
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.200
PETTINA NON-TEMPERING DARK CHOCOLATE	0.100
Gelatin (unflavored)	0.017
Water	0.102
Total Weight: 1.129	

Group Color

Ingredient	KG
Gold dust	-
Red food color	-
Total Weight: 0.000	

METHOD

How to do it:

1. Boil the water and sugar.
2. Add the glucose.
3. Add in the bloomed gelatin.
4. Add the Bakels Diamond Glaze Neutral.
5. Pour in the Pettina Dark & Light NT Chocolate.
6. Add the gold dust and colour powder.
7. Emulsify the mixture.
8. Strain using 2-3 sifters before using.
9. Use at 35°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Icings, Toppings & Glazes