BAKELS
BAKERY INGREDIENTS SINCE 1904

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RED GLAZE (COCOA)

INGREDIENTS

Group Glaze

Ingredient	KG
Water	0.075
Sugar	0.150
Glucose	0.150
Gelatin (unflavored)	0.012
Water	0.048
Condensed Milk	0.100
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.150
Red food color	-

Total Weight: 0.685

METHOD

How to do it:

1. Boil the water and sugar.
2. Add in the glucose.
3. Turn off the heat and add the bloomed gelatin and condensed milk.
4. Pour the mixture over the Bakels Pettina Light Chocolate NT.
5. Add the colourant and emulsify.
6. Strain using 2-3 sifters before using.
7. Use at 35°C.

DISPLAY CONDITIONS

Room Temperature

CATEGORY

Icings, Toppings & Glazes