

WHITE MIRROR GLAZE

OVERVIEW

18-101

INGREDIENTS

Group Glaze

Ingredient	KG
Water	0.135
Sugar	0.157
Glucose	0.261
BAKELS DIAMOND GLAZE NEUTRAL	0.157
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.400
Gelatin (unflavored)	0.017
Water	0.102
Total Weight:	1.229

METHOD

How to do it:

1. Boil the water and sugar.
2. Add the glucose. Turn off the heat.
3. Add in the bloomed gelatin.
4. Add the Bakels Diamond Glaze Neutral and warm.
5. Pour in the Pettina White Chocolate.
6. Emulsify the mixture.
7. Strain using 2-3 sifters before using.
8. Use at 35°C.



DISPLAY CONDITIONS

Chilled



CATEGORY

Icings, Toppings & Glazes