

The mirror glaze with cocoa



Serves :

-



Prep :

20 min.



Rest :

Freezing : -
Refrigeration : 15 min.



Cook :

Temperature : 218°F
Time : -

Special equipment

- Cooking thermometer
- Bamix mixing disk (optional)

- Bamix immersion blender

List of recipes

- The cocoa mirror glaze



Steps

☞ **Hydrate the gelatin**

Refrigerate for at least 15 minutes

☞ **Heat the "glucose/water/sugar" mixture until it reaches 103°C/218°F**

☞ **Add the cocoa.**

☞ **Heat the liquid cream in the microwave.**

☞ **Add the gelatin to the cream (at a maximum of 60°C/140°F).**

☞ **Add the cream to the chocolate.**

☞ **Mix with a Bamix mixer (if possible).**

☞ **Sift**

Let it rest for 45 minutes to 1 hour at room temperature

☞ **Use it between 33 and 35°C/91-95°F**

The mirror glaze

The recipe is for a large cake.

Ingredients

- ☑ 75 g ~ Glucose syrup
- ☑ 105 g ~ Water
- ☑ 210 g ~ Superfine sugar
- ☑ 75 g ~ Cocoa powder (100%)
- ☑ 195 g ~ Whipping cream
- ☑ 12 g ~ Gelatin (6 sheets 200 blooms)

- Soak 6 sheets of gelatin in a large volume of cold water (or dilute 12g of powdered gelatin with 72g of water)
- Sift 75g of cocoa into a mixing bowl.
- In a saucepan, heat to 103°C/218°F :
 - 105g of water
 - 75g of glucose syrup
 - 210g of superfine sugar
- Remove from the heat, but leave the saucepan on the stove to keep the heat.
- Immediately pour the sifted cocoa into the syrup.
- Gently mix using a wooden spoon or spatula, avoiding a whisk to prevent air bubbles from being incorporated.
- Once the cocoa is well integrated into the syrup, heat 195g of whole liquid cream in the microwave.
- Add the squeezed gelatin to the warm cream (it should not be boiling, as this could destroy the gelatin; ideally, it should be between 50 and 60°C/122-140°F).
- Pour the cream into the chocolate mixture and mix gently.
- Transfer the mixture to a narrow container and blend it using an immersion blender. (I highly recommend using the Bamix, which was the solution to all my air bubble problems.)
- Blend for 4-5 minutes to remove air bubbles and smooth out the glaze. Do not lift the blender during this phase.
- Strain the glaze to remove any air bubbles and lumps.
- Cover with cling film and let it cool at room temperature (generally for 45 minutes to 1 hour).
- The glaze should be applied at a temperature of 33 to 35°C/91-95°F.



Tips

❖ Storage :

The glaze can be stored in a closed container and covered with cling film in the refrigerator for up to 2 weeks (if the heavy cream was boiled during preparation), and up to 2 months in the freezer. To reuse it, heat it on low power in the microwave (or in a bain-marie) and be careful not to exceed 40°C/104°F. Use a mixer to eliminate any air bubbles, and apply it at a temperature of 33 to 35°C/91-95°F.

❖ Tips for a successful glaze :

- ✓ When making a dessert, you often have leftover glaze. I strongly advise you to make a small dessert (such as a small dome) to test your glaze and ensure that you are pouring it at the correct temperature. A frozen metal ladle can also be a good alternative.
- ✓ It's common for bubbles to appear seconds after applying the glaze. This is usually due to frost on your dessert, which rapidly turns into water and causes the glaze to blister. To avoid this, gently rub the dessert with your hand to remove any frost and ensure that it's smooth, which increases your chances of obtaining a superb glaze.