

The mirror glaze



Serves :

-



Prep :

30 min.



Rest :

Freezing : -
Refrigeration : 12h



Cook :

Temperature : 218°F
Time : -

Special equipment

Cooking thermometer

Bamix immersion blender

Bamix mixing disc (optional)

List of recipes

✓ The Bellouet-style mirror glaze



Steps

🌀 **Hydrate the gelatin**

Refrigerate for a minimum of 20 minutes

🌀 **Heat "glucose/water/sugar" until 103°C/218°F**

🌀 **Pour over the chocolate + condensed milk**

Let rest for 5 minutes

🌀 **Melt the gelatin in the microwave (15 sec.)**

🌀 **Add the gelatin and the food coloring to the mixture**

🌀 **Blend with a Bamix (if possible)**

Refrigerate for 12 hours (optional)

🌀 **Melt in the microwave (max. 40°C/104°F)**

🌀 **Strain**

🌀 **Blend with the immersion blender**

🌀 **Use at around 30°C/86°F for the version with unsweetened condensed milk
And 35°C/95°F for the version with sweetened condensed milk**

The mirror glaze

Ingredients

- ☑ 100 g ~ Condensed milk
- ☑ 50 g ~ Glucose syrup
- ☑ 10 g ~ Gelatin (200 blooms)
- ☑ 150 g ~ Superfine sugar
- ☑ 75 g + 60 g ~ Water
- ☑ 150 g ~ White chocolate
- ☑ 2-3 g ~ Water-soluble food coloring

- Hydrate 10 g of powdered gelatin with 60 g of cold water and let it sit in the refrigerator for at least 20 minutes.
- In a saucepan, heat 150 g of glucose syrup, 150 g of sugar, and 75 g of water over medium heat until it reaches 103°C/218°F.
- Pour the syrup into a narrow container containing 150 g of white chocolate + 100 g of condensed milk.
- Let it sit for 5 minutes (until the chocolate has melted).
- Melt the gelatin in the microwave (15 sec. at 800W max).
- Pour the gelatin into the mixture and add the water-soluble coloring until the desired color is achieved.
- Mix the mixture with an immersion blender. (I recommend 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. Never lift the blender during this phase. The appearance should be smooth and shiny.
- Cover with cling film and let it rest in the refrigerator for at least 12 hours. (optional)
- To use it, melt this gelatinous mass in a double boiler or in the microwave for 1 minute at 800W.
- Mix the preparation well and repeat the operation in 20-second intervals at 800W until the glaze is fluid. BUT do not exceed 40°C/104°F.
- Filter the glaze using a sieve to remove any air bubbles and lumps.
- Mix using a hand blender to eliminate any bubbles.
- Cover with plastic wrap and let cool to room temperature until it reaches its use temperature.
- If you have used condensed milk :
 - ✓ "Unsweetened", the use temperature is around 30°C/86°F.
 - ✓ "Sweetened", the use temperature is around 35°C/95°F.



Tips

❖ Condensed milk, sweetened or unsweetened ?

Unsweetened condensed milk is more fluid and less opaque in nature. The glaze will obviously have a slightly less sweet taste than the sweetened version. Its use temperature will therefore be lower than that of the sweetened one. The glaze will be more fluid and the layer of glaze will be thinner. But in return, the glaze will be slightly more translucent. It is less tolerant of surface defects on the entremets!
My preference remains for this unsweetened version.

❖ Storage.

It can be stored for 2 weeks in the refrigerator, in a closed container and wrapped in contact film. (2 months in the freezer).

To reuse it, you will need to heat it in the microwave (or in a bain-marie). Be careful not to exceed 40°C/104°F. Mix it to remove any air bubble. And use it between 30 and 35°C/86-95°F.

❖ Some tips to avoid messing up your glaze.

- ✓ When you make an entremets, you often have a little bit of preparation left. I strongly recommend making a small entremets (such as a small dome) that will serve as a guinea pig! Test your glaze on this guinea pig, it will allow you to know if you pour it at the right temperature.
- ✓ It often happens that bubbles appear in the seconds following the application of the glaze. This is generally due to the fact that there was frost on your entremets. This frost almost instantly turns into water and makes the glaze blister. To avoid this, gently rub the entremets with your hand and make sure there is no frost on the entremets. The smoother the entremets is, the more likely you are to have a superb glaze.