

Making Chocolate Glaze



Ingredients:

140g Water
105g Cream

180g Sugar (caster)
9g Gelatine

60g Dark Cocoa Powder

Steps:

1. Put sugar in saucepan.
2. Add water to saucepan. Put on the heat and bring to the boil.
3. With sugar thermometer bring to 118° (or thread stage if using water technique)
4. Place into a sink of cold water to cool quickly.
5. Place gelatine leaves into bowl and soak in cold water.
6. Put cream in microwave proof bowl.
7. Add cocoa powder to cream.
8. Mix together with a fork. Heat up a little in microwave and mix again. Repeat this process until the cocoa powder and cream are a smooth paste.
9. Add your softened gelatine leaves.
10. Mix with a fork. It should now look like this.
11. Put back in the microwave and heat a little to help dissolve the gelatine. Mix again with a fork.
12. Slowly add a stream of the sugar syrup to the cocoa/cream mixture. Keep mixing with a fork as you do this.
13. Once all the sugar syrup is mixed in and glaze is runny, pour through a sieve so your glaze will be lump free.
14. This is how your glaze should look.
15. This is the consistency of your glaze for pouring over your ganached cake.