

# Chocolate Dark Glaze

## Basic recipe

RECIPE QUANTITY	1	Basic recipe	RECIPE NUMBER	CS30003
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### Chocolate glaze

280 g water	9.88oz
400 g granulated sugar	14.11oz
400 g glucose	14.11oz
480 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	16.93oz
180 g Gelatine mix solution	6.35oz
320 g sweetened condensed milk	11.29oz
240 g cold glazing gel	8.47oz

Bring the water, the sugar and glucose to 103°C / 217.4°F. Little by little pour over the couverture. Add the Gelatine mix and emulsify. Add the condensed milk and cold glazing gel. Mix until well combined avoiding bubbles using a hand blender. Use at 25°C / 77°F.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

### Chocolate Dark Glaze

**2300 g Chocolate glaze 81.13oz**

#### FELCHLIN PRODUCTS

CU08 Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo

Please note: Some products are not available in all markets

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**Recipe number :** CS30003

**Description :** Chocolate Dark Glaze

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	7 days	Kilocalorie (kcal)	326
Selling days	7 days	Kilojoule (kJ)	1366
Selling price		Lipids	10.19 g
Selling unit	100 g	saturated fatty acids	6.26 g
		Carbohydrates	53.94 g
		of which sugars	41.53 g
		Proteins	3.3 g
		Salt	0.05 g

### **Declaration :**

Sugar, water, **glucose syrup (wheat glucose)**, **sweet condensed milk**, cacao kernel, glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate), cocoa butter, edible gelatine, vanilla

State 17.10.2022

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation