

Mirror Glaze
with White chocolate
For an entremets mousse cake

3 1/2 sheets (7g)
Leaf gelatine (can be 4 sheets 8g)
Water

1 Cover in water to soak and soften 10 minutes.

65g (2 fl. oz) unsweetened condensed milk
evaporated milk
medium bowl
cocoa butter 34% or more
Converture white chocolate 100g / 3.5 oz

2 Weigh chocolate. + milk

7 If you have a barmix pour into a cylindrical jar and mix.

8 Mix at an angle, just below the surface to suck in bubbles.

50g ml water
Liquid glucose (glucose syrup) 100g ≈ 6 1/2 tbs
100g (1/2 cup less 2 1/2 tsp) caster sugar (superfine)

3 Dissolve on low heat then bring to the boil and 103°C / 217°F

OR

10 Cool to about 30°C / 86°F - Fluid but not too liquid.

9 Put plastic film on contact then gently lift off taking the bubbles too.

slowly " " very little (knife tip) water-soluble powdered colouring (hydrosoluble)

6 Mix in a very little food colouring (powdered)

white choc & milk

5 Quickly pour over the white chocolate and whisk to dissolve, making a smooth mixture.

4 Take off heat. Squeeze water out of gelatine then whisk into syrup to dissolve.