



CHOCOLATE GLAZE

OVERVIEW

Chocolate Glaze is part of our [Hot Glazes](#) range. *It's made with the **Finest Belgian real dark chocolate couverture (10%) and cocoa powder (9%)** and based on a traditional home-made recipe.*

Due to its specific viscosity, you can easily create a thin layer with a perfect shiny chocolate finish.

Ready-to-use after heating to 40-50°C/104- 122°F (depending on the ideal viscosity for the desired application), without adding water.

It allows **full coverage on all shapes** and can be used on many applications such as **the perfect cake finish, or dip a fruit in.**

BENEFITS

- Perfect **shine**
- Balanced **taste**
- **No** running off
- **Easy** to **cover** all kind of shapes
- **Good** hold after application (a few days at refrigerated temperature)
- Clean cut **stability**
- To be **directly** heated in the **microwave** or a **pan** (no water required)
- Freeze/thaw **stable** (stays shiny at -21°C/-5,8°F)
- Quick **setting** in the fridge
- Can be **reheated** and **reused**

HOW TO USE

- (1) Warm to 40-50°C/104-122°F.
- (2) De-gas the product by placing the mixer in the bottom of the container to allow the glaze to properly de-aerate.
- (3) Pour the glaze onto the pastry or dip.
- (4) Leave to set in the fridge and keep refrigerated.

?? Find out more [Hot Glazes](#).

?? Follow us for more inspiration, tutorial and recipes on [Instagram](#), [FB](#), [Youtube](#) and [LinkedIn](#).

ADDITIONAL INFORMATION

Available on request:

Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.

**STORAGE**

Keep in a cold and dry place (<20°C / <68°F), Limited shelflife once opened,
Store in refrigerator once opened

**SHELF LIFE**

On request days

**TYPE**

Hot glazes

**CATEGORY**

Hot Glazes

**INGREDIENT FEATURES**

Halal, Kosher, Suitable for
Vegetarian

**FINISHED PRODUCT**

Cake, Croissant, Gateaux,
Genoise, Muffin

**BRANDS**

Chocolate Glaze

**FUNCTION**

Glazing