



Brought to you by **Craftsy**

DARK CHOCOLATE MIRROR GLAZE

INGREDIENTS

- 3 sheets gelatin
- ¼ cup (60 ml) water
- 3½ ounces heavy cream
- ¾ cup (150 g) granulated sugar
- ½ cup (40 g) cocoa powder

PREPARATION

1. To bloom the gelatin, place the sheets individually into a bowl of 2 to 3 cups (480 to 710 ml) cold water. Add the sheets to the water one at a time so they do not stick together. Set aside for at least 5 to 10 minutes
2. Heat the ¼ cup (60 ml) water, cream, and granulated sugar over medium heat until the sugar is dissolved, about 10 minutes.
3. Remove the mixture from the heat and whisk in the cocoa until dissolved.
4. Take the bloomed gelatin sheets out of the water and squeeze to release any excess water. Discard the water in the bowl.
5. Add the gelatin sheets to the warm glaze and stir until dissolved.
6. Pass the glaze through a strainer or a colander lined with cheesecloth into a bowl to remove any lumps.
7. Place a piece of plastic wrap directly onto the surface of the glaze. Cover the bowl and store in the refrigerator.