

Chocolate Mirror Glaze

<http://userealbutter.com/2019/02/10/chocolate-mirror-glaze-recipe/>
slightly modified from [this recipe](#)

140g dark chocolate, chopped
5g (1 tsp) vanilla
30g (2 tbsps) water
7.5g gelatin powder
120g granulated sugar
80g sweetened condensed milk
80g water

Place the chocolate in a medium heatproof bowl. In a small bowl, stir the vanilla, 2 tablespoons of water, and gelatin powder together into a thick paste. Set aside. In a small (or medium) saucepan, stir the sugar, sweetened condensed milk, and 80 grams of water together over medium heat, stirring to dissolve the sugar until the mixture begins to boil. Turn off the heat. Stir the gelatin paste into the hot mixture until dissolved. Pour the hot liquid over the chocolate and stir until the chocolate is melted and the glaze is smooth. You can use an immersion blender instead, but take care not to introduce many bubbles. Pour the hot glaze through a strainer to remove any lumps. When the temperature reaches 90°F, it is ready to pour (this takes about an hour or more). Makes about 1 3/4 cups of glaze. Leftover glaze can be reheated and reused. The glaze can also be frozen in an airtight container or packaging for up to several months. You can double, triple, quadruple, etc. this recipe as needed.