



# Chocolate Icing

## Ingredients for 1 litre preparation:

APRICOT GLAZE	500 G	LIGHT CREAM	250 G
COUVERTURE CHOCOLATE 66% COCOA	250 G		



	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Apricot glaze	500 g	Heat	110°C	300 rpm	5 min	Open	
2	Couverture chocolate Light cream	250 g 250 g	Fold in	110°C	300 rpm	10 min	Open	Taste and adjust seasoning



### CHEF'S TIP

The icing can be stored in an airtight container for one week at 4°C.