

Chocolate icing for choux pastry

Recipe for 12 pers

Description

A simple icing technique that works with dark, milk and white chocolate.

Note

Glucose can be replaced by white corn syrup, which will give your recipe a good binder and shine.

Ingredients

Chocolate icing

- 185 Gr Sugar
- 150 Gr Glucose
- 75 Ml Water
- 10 Gr Gelatin
- 100 Gr Condensed milk
- 235 Gr Dark chocolate

Preparation

- Preparation time **30 mins**

Realisation

Rehydrate the gelatine leaves in cold water.

Pour the water, sugar and glucose into a saucepan and bring to the boil. Remove from the heat and add the gelatine leaves (pressed firmly between your hands), then the chocolate.

Whisk until the gelatine and chocolate have melted, then add the sweetened condensed milk and blend well with a hand mixer.

Use the icing, or keep it in the fridge, well protected with cling-film.

Bon appétit!