

Chocolate Maker Technics

Glaze

There are different types of glaze:

- **Glaze for exposure to room temperature:** This involves melting chocolate with a neutral oil, followed by tempering. For optimal results, keep the product cold for several minutes before glazing.
- **Chocolate glaze for a shiny finish:** This involves bringing cocoa powder, sugar and glucose syrup to a boil. Adding condensed milk and gelatin completes the mixture. The entire mixture* is then emulsified with couverture chocolate.
- **Cocoa powder glaze for a shiny finish:** This involves bringing water, liquid cream, glucose syrup and cocoa powder to a boil, and adding gelatin once cooked. The final mixture is then beaten with a mixer, and filtered for optimal results.
- **Chocolate and compound coating glaze for a matte finish:** This involves bringing milk and glucose syrup to a boil, and adding gelatin once cooked. The mixture is then emulsified with a blend of couverture chocolate and compound coating.
- **Neutral glaze:** This involves bringing water, glucose syrup, powdered sugar and pectin to a boil. Adding lemon juice off the heat completes the glaze.

Ganache

There are two types of ganache bases:

- **Classic ganache:** This involves bringing liquid cream and sugar to a boil. The mixture is then emulsified with couverture chocolate by incorporating softened butter a bit at a time to complete the ganache.
- **Ganache montée:** This involves making a classic ganache but adding cold liquid cream to it. The mixture is beaten with a mixer to obtain an airy and light ganache.

*The standard mixture is generally a blend of different ingredients that forms a recipe when combined with other products. It's a step halfway through the recipe that generally involves a liquid substance.

Cream and fudge

There's a difference between cream and fudge:

- **Cream** is made from a blend of egg yolks beaten with sugar, to which simmering milk is added. The mixture is then brought to a boil, allowing the cream to thicken. Flavouring is possible by beating the cream with another ingredient like chocolate using a mixer.
- **Fudge** is made just like cream, except the initial mixture consists of milk and simmering cream and is incorporated with egg yolks beaten with sugar. The rest of the steps are the same as for the preparation of cream.

Mousse

Making **mousse** involves emulsifying whipped egg whites with liquid cream and sugar, and adding a flavouring agent like chocolate, pralines, or fruit or vegetable juice. Before serving, mousse must be refrigerated for several hours in order to form.

Sources: Cacao Barry, The Pastry Alphabet