



## **WHITE CHOCOLATE GLAZE**

### **INGREDIENTS**

- 300gr double cream
- 80gr HAI glucose
- 50gr STREGA saffron liqueur
- 1gr of Kozani saffron in powder or in stamen
- 50gr veg. margarine
- 800gr white chocolate Hai ProfessionArt

### **PREPARATION**

We boil the cream, glucose, liqueur and the saffron, while continuously whisking till all the ingredients are dissolved. We remove the pot from the stove and let the mixture cool down to 40°-45°C. Remove the whisk, add the white chocolate and stir with a wooden spatula till melted. Add the margarine and stir until it is smooth and glossy.

We use this glaze for coating cakes, fruit and generally desserts or as decoration and filling of pralines and cakes.