

## Bittersweet Chocolate Glaze

Makes about 1 cup

- 70 g 54% to 72% chocolate, coarsely chopped
- 115 g unsalted butter, cut into several pieces
- 1 T light corn syrup
- Pinch of salt (optional)



1. Place the **chocolate**, **butter**, and **corn syrup** in a small heatproof bowl set in a wide skillet of barely simmering water.
2. Stir frequently and gently (to prevent air bubbles) with a spatula or wooden spoon until the chocolate is almost completely melted.
3. Remove the glaze from the water and set aside to finish melting, stirring once or twice until the glaze is perfectly smooth.

Or

1. Melt in a microwave on Medium (50%) power for **about 2 minutes**.
2. Stir gently until completely smooth; do not whisk or beat. Taste and consider adding the salt.

- ✓ To use for crumb coating a cake before glazing it, let cool, without stirring, to a soft frosting consistency.
- ✓ To use as glaze, reheat gently in a pan of hot water (or let cool if just made) to 32°C (for optimal shine) before pouring.

(The glaze can be kept, covered and refrigerated, for up to 2 weeks; or freeze it in a sealed container for up to 6 months. Soften or defrost in a pan of hot water or in the microwave.)