

# Hard Chocolate Glaze

Ingredients	x1	x2
60% dark chocolate	840 g.	1680 g.
Butter	336 g.	672 g.
Light corn syrup	500 g.	1000 g.

- Combine all ingredients and melt over a double boiler.
- Whisk together until the glaze is shiny and smooth and all lumps have melted.
- Pour glaze over desired dessert or refrigerate or freeze for later use.