

Reduce by 4

NEUTRAL GLAZE

YIELD 2 lb. (960 g)

Making neutral glaze to use on fruit tarts, pastries and cakes is an economical alternative to purchasing it. Thin and flavor this glaze with 5–20 percent of its weight in fruit juice, fruit purée or water. To prevent dripping when glazing cut fruits, do not thin the glaze too much.

Granulated sugar	12 oz.	360 g
Water	13 fl. oz.	390 ml
Glucose syrup	7 oz.	210 g
Powdered citric acid	0.1 oz. (¾ tsp.)	3 g
Powdered apple pectin	0.2 oz. (2 tsp.)	6 g
Thermo reversible pectin	0.2 oz. (2 tsp.)	6 g

thermo reversible pectin pectin that can be melted after it gels; when allowed to cool, it will set again

- 1 Whisk together 10 ounces (300 grams) of the sugar, the water, glucose syrup and citric acid in a saucepan. Heat to 170°F (77°C).
- 2 Combine the remaining sugar with the pectins. Quickly whisk into the hot liquid.
- 3 Boil for 3 minutes. Remove from heat. Let the glaze cool, then cover it with plastic wrap. Refrigerate for 24 hours before using.
- 4 To use, thin the cold glaze with fruit purée, fruit juice or water, using an immersion blender to combine them. Cover and store in the refrigerator for up to 1 month.

Approximate values per 1-oz. (30-g) serving: **Calories** 80, **Total fat** 0 g, **Saturated fat** 0 g, **Cholesterol** 0 mg, **Sodium** 10 mg, **Total carbohydrates** 22 g