

# Maine Arts Camp

Recipe: Chocolate Glaze for Éclairs & Cream Puffs

Chef: Charlie Limoggio CEC

Yield: 13 ounces

Quantity	Unit	Ingredient	Prep Notes
4	Ounces	Unsweetened chocolate	
4	Ounces	Semisweet chocolate	
4	Ounces	Unsalted butter	
4	Teaspoons	Light corn syrup	

1. Melt all ingredients together over a double boiler/bain marie.
2. Remove from heat, allow to cool until slightly thickened.
3. Use immediately before glaze begins to dry.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**