



# MIRROR GLAZE 1.0 (BASIC RECIPES)

👤 Basic level

Mirror icings ideal for easy and stable coverings for mousse and bavarois desserts

## DARK CHOCOLATE 76%

water	200g
SINFONIA CIOCCOLATO FONDENTE 76%	300g
BLITZ	300g

Balanced formulation with Dark Chocolate 76%  
See the preparation process below.

## DARK CHOCOLATE 68%

water	170g
SINFONIA CIOCCOLATO FONDENTE 68%	300g
BLITZ	300g

Balanced formulation with Dark Chocolate 68%  
See the preparation process below.

## DARK CHOCOLATE 56-58-64%

water	150g
SINFONIA CIOCCOLATO FONDENTE 56%	300g
Alternatively RENO CONCERTO FONDENTE 58%	
Alternatively RENO CONCERTO FONDENTE 64%	
BLITZ	300g

Balanced formulation with Dark Chocolate 56-58-64%  
See the preparation process below.

## MILK CHOCOLATE 34-38% AND LACTEE CARAMEL

water	135g	Balanced formulation with Milk Chocolate 34-38% and Lactee Caramel See the preparation process below.
RENO CONCERTO LATTE 34%	300g	
Alternatively		
SINFONIA CIOCCOLATO LATTE 38%		
Alternatively		
RENO CONCERTO LACTEE CARAMEL BLITZ	225g	

## DARK GIANDUIA

water	150g	Balanced formulation with Dark Gianduia. See the preparation process below.
SINFONIA GIANDUIA FONDENTE	300g	
BLITZ	225g	

## MILK GIANDUIA

water	135g	Balanced formulation with Milk Gianduia. See the preparation process below.
<u>RENO CONCERTO GIANDUIA LATTE 27%</u>	300g	
BLITZ	225g	

## NOCCIOLATO BIANCO AND WHITE CHOCOLATE

water	100g	Balanced formulation with Nocciolato Bianco and White Chocolate See the preparation process below.
SINFONIA NOCCIOLATO BIANCO	270g	
Alternatively		
SINFONIA CIOCCOLATO BIANCO		
Alternatively		
RENO CONCERTO BIANCO 31,50%		
BLITZ	300g	

## FINAL COMPOSITION

- Add MIRROR NEUTRO to the water and bring to a boil.
- Add chocolate and mix with a hand blender.
- Put in the fridge for at least 4 hours.
- Before using, heat the mixture at 35-40°C, then glaze mousse or bavaois desserts at -18/-20°C.



Extraordinary  
made simple.