



# MIRROR GLAZE WITH CAMEL ORO

👤 Basic level

Mirror icings ideal for easy and stable coverings for mousse and bavaois desserts.

## MIRROR GLAZE WITH CAMEL ORO

water	100g	Balanced formulation with chocolate caramel oro
SINFONIA CAMEL ORO	270g	See the preparation process below.
BLITZ	300g	

## FINAL COMPOSITION

- Add BLITZ 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 45°C, then glaze mousse or bavaois desserts at -18/-20°C.



Extraordinary  
made simple.