



## MIRROR GLAZE 1.0 (BASIC RECIPES)

MIRROR ICINGS IDEAL FOR EASY AND STABLE COVERINGS FOR MOUSSE AND BAVAROIS DESSERTS

DIFFICULTY LEVEL



### DARK CHOCOLATE 75-76%

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#### INGREDIENTS

WATER	g 200
MINUETTO FONDENTE SANTO DOMINGO 75%	g 300
SINFONIA CIOCCOLATO FONDENTE 76%	
BLITZ	g 300

### DARK CHOCOLATE 68-70-72%

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#### INGREDIENTS

WATER	g 170
SINFONIA CIOCCOLATO FONDENTE 68%	g 300
MINUETTO FONDENTE ECUADOR 70%	
MINUETTO FONDENTE MADAGASCAR 72%	
BLITZ	g 300

## **DARK CHOCOLATE 56-58-64%**

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### **INGREDIENTS**

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

## **MILK CHOCOLATE 38% AND LACTEE CARAMEL**

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### **INGREDIENTS**

WATER	g 135
RENO CONCERTO LATTE 34%	g 300
SINFONIA CIOCCOLATO LATTE 38%	
MINUETTO LATTE SANTO DOMINGO 38%	
RENO CONCERTO LACTEE CARAMEL	
BLITZ	g 225

## **DARK GIANDUIA**

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### **INGREDIENTS**

WATER	g 150
SINFONIA GIANDUIA FONDENTE	g 300
BLITZ	g 225

## MILK GIANDUIA

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### INGREDIENTS

WATER	g 135
RENO CONCERTO GIANDUIA LATTE 27%	g 300
BLITZ	g 225

## NOCCIOLATO BIANCO

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### INGREDIENTS

WATER	g 100
SINFONIA NOCCIOLATO BIANCO	g 270
SINFONIA CIOCCOLATO BIANCO	
RENO CONCERTO BIANCO 31,50%	
BLITZ	g 300

### 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 bavarois desserts at -18/-20°C.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER