

# MIRROR GLAZE 1.0 (BASIC RECIPES)

Intermediate level

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




RECIPE CREATED BY:

**Marco De Grada**

Pastry chef


## DARK CHOCOLATE 76%

| | | |
|---|---|---|
| water | 200g | Balanced formulation with Dark Chocolate 76% |
| SINFONIA CIOCCOLATO FONDENTE 76% | 300g | See the preparation process below. |
| BLITZ | 300g | |

## DARK CHOCOLATE 68%

| | | |
|---|---|---|
| water | 170g | Balanced formulation with Dark Chocolate 68% |
| SINFONIA CIOCCOLATO FONDENTE 68% | 300g | See the preparation process below. |
| BLITZ | 300g | |

## DARK CHOCOLATE 56-58-64%

| | | |
|---|---|---|
| water | 150g | Balanced formulation with Dark Chocolate 56-58-64% |
| SINFONIA CIOCCOLATO FONDENTE 56% | 300g | See the preparation process below. |
| Alternatively | | |
| RENO CONCERTO FONDENTE 58% | | |
| Alternatively | | |
| RENO CONCERTO FONDENTE 64% | | |
| BLITZ | 300g | |

## MILK CHOCOLATE 34-38% AND LACTEE CARAMEL

| | | |
|---|---|---|
| water | 135g | Balanced formulation with Milk Chocolate 34-38% and Lactee Caramel<br>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.<br>See the preparation process below. |
| SINFONIA GIANDUIA FONDENTE | 300g | |
| BLITZ | 225g | |

## MILK GIANDUIA

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

## NOCCIOLATO BIANCO AND WHITE CHOCOLATE

| | | |
|---|---|---|
| water | 100g | Balanced formulation with Nocciolato Bianco and White Chocolate<br>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 bavarois desserts at -18/-20°C.