



MIRROR GLAZE 1.0 (BASIC RECIPES)

chef Basic level

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

DARK CHOCOLATE 76%

INGREDIENTS

water

SINFONIA CIOCCOLATO FONDENTE 76%

BLITZ

PREPARATION

200g Balanced formulation with Dark Chocolate 76%

300g See the preparation process below.

300g

DARK CHOCOLATE 68%

INGREDIENTS

water

SINFONIA CIOCCOLATO FONDENTE 68%

BLITZ

PREPARATION

170g Balanced formulation with Dark Chocolate 68%

300g See the preparation process below.

300g

DARK CHOCOLATE 56-58-64%

INGREDIENTS

water

SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58%

RENO CONCERTO FONDENTE 64%

BLITZ

PREPARATION

150g Balanced formulation with Dark Chocolate 56-58-64%

300g See the preparation process below.

300g

MILK CHOCOLATE 34-38% and LACTEE CARAMEL

INGREDIENTS

water

RENO CONCERTO LATTE 34%

SINFONIA CIOCCOLATO LATTE 38%

RENO CONCERTO LACTEE CARAMEL

BLITZ

PREPARATION

135g Balanced formulation with Milk Chocolate 34-38% and Lactee Caramel

300g See the preparation process below.

225g

DARK GIANDUIA

INGREDIENTS

water

SINFONIA GIANDUIA FONDENTE

BLITZ

PREPARATION

150g Balanced formulation with Dark Gianduia.

300g See the preparation process below.

225g

MILK GIANDUIA

INGREDIENTS

water

RENO CONCERTO GIANDUIA LATTE 27%

BLITZ

PREPARATION

135g Balanced formulation with Milk Gianduia.

300g See the preparation process below.

225g

NOCCIO LATO BIANCO and WHITE CHOCOLATE

INGREDIENTS

water

SINFONIA NOCCIO LATO BIANCO

SINFONIA CIOCCOLATO BIANCO

RENO CONCERTO BIANCO 31,50%

BLITZ

PREPARATION

100g Balanced formulation with Nocciolato Bianco and White Chocolate

270g See the preparation process below.

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.