



# 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

## 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.

**irca**  
GROUP

Extraordinary  
made simple.