



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
SINFONIA CIOCCOLATO FONDENTE
76%

BLITZ

200g

300g

300g

Balanced formulation with Dark Chocolate 76%
See the preparation process below.

DARK CHOCOLATE 68%

water
SINFONIA CIOCCOLATO FONDENTE
68%

BLITZ

170g

300g

300g

Balanced formulation with Dark Chocolate 68%
See the preparation process below.

DARK CHOCOLATE 56-58-64%

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

MILK CHOCOLATE 34-38% AND LACTEE CARAMEL

water	135g	Balanced formulation with Milk Chocolate 34-38% and Lactee Caramel See the preparation process below.
RENO CONCERTO LATTE 34%	300g	
Alternatively		
SINFONIA CIOCCOLATO LATTE 38%		
Alternatively		
RENO CONCERTO LACTEE CARAMEL		
<u>BLITZ</u>	225g	

DARK GIANDUIA

water	150g	Balanced formulation with Dark Gianduia. See the preparation process below.
SINFONIA GIANDUIA FONDENTE	300g	
<u>BLITZ</u>	225g	

MILK GIANDUIA

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



Extraordinary
made simple.

NOCCIOLATO BIANCO AND WHITE CHOCOLATE

water	100g	Balanced formulation with Nocciolato Bianco and White Chocolate See the preparation process below.
SINFONIA NOCCIOLATO BIANCO	270g	
Alternatively		
SINFONIA CIOCCOLATO BIANCO		
Alternatively		
RENO CONCERTO BIANCO 31,50%		
<u>BLITZ</u>	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.



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