



MIRROR GLAZE WITH CAMEL ORO

👤 Intermediate level

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



RECIPE CREATED BY:

Marco De Grada
Pastry chef

MIRROR GLAZE WITH CAMEL ORO

water

SINFONIA CAMEL ORO

BLITZ

100g

270g

300g

Balanced formulation with chocolate caramel oro
See the preparation process below.

FINAL COMPOSITION

- Add BLITZ 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 45°C, then glaze mousse or bavarois desserts at -18/-20°C.



Extraordinary
made simple.