



MIRROR GLAZE WITH CARAMEL ORO

chef Basic level

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

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INGREDIENTS

water

SINFONIA CARAMEL ORO

BLITZ

PREPARATION

100g Balanced formulation with chocolate caramel oro
270g See the preparation process below.
300g

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.