



MIRROR GLAZE WITH CARAMEL ORO

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

DIFFICULTY LEVEL



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INGREDIENTS

WATER	g 100
SINFONIA CARAMEL ORO	g 270
BLITZ	g 300

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.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER