



MIRROR GLAZE WITH CARAMEL ORO

MIRROR ICINGS IDEAL FOR EASY AND STABLE COVERINGS FOR MOUSSE AND BAVAROIS DESSERTS.

DIFFICULTY LEVEL



MIRROR GLAZE WITH CARAMEL ORO

INGREDIENTS

WATER	g 100
SINFONIA CIOCCOLATO 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 bavaois desserts at -18/-20°C.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER