

# Miroir

*The fine art of shiny patisserie*



# A full range of Miroir glazes



## Miroir Original. Reflect your Art.

A distinctive canvas of colours and tastes to cover flat, horizontal surfaces: Neutre, White, Chocolate and Caramel.

### Tips

Colour and flavour your entremets the way you want to. Adapt Miroir Original by adding Topfil, Classic or Summum.

## Miroir Glassage. Reflect your Style.

For total coverage of different shaped entremets, Miroir Glassage is available in Neutre and Noir and holds on all the borders.

### Tips

Shape, style and sculpt your domes and pyramids in any way you like with Miroir Glassage.



# Miroir

## Miroir is available in 2 ranges



### Miroir Original

For horizontal flat coverage  
Flavours: Neutre, Chocolat, Caramel, Blanc  
Usage and application:

- Ready to use, at room T° 20-25°C
- Freeze / Thaw stable

Pails: - 5 kg  
Shelf life 12 months unopened  
Storage: room temperature



### Miroir Glassage

For all-round coverage  
Flavours: Neutre, Noir, Chocolat Noir, Chocolat au Lait  
Usage and application:

- To be applied at 35-40°C
- Freeze / Thaw stable

Pails: - 5 kg  
- 2,5 kg  
Shelf life 12 months unopened  
Storage: room temperature



Turn your patisserie into a work of art with Miroir.  
Add sophistication and style to all your decorations,  
and create the real Miroir effect.

If you'd like to know more, please contact: [info@puratos.com](mailto:info@puratos.com)

[www.puratos.com/miroir](http://www.puratos.com/miroir)

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The art of decoration is a craft handed down over years from Chef Pâtissiers to apprentices.

Miroir is an integral part of this heritage. Used by Master Pâtissiers for more than 20 years, in over 100 countries of the world, Miroir lets you quickly create an incredibly shiny and glossy finish for your mousse cakes.

The Miroir Effect.

## Style

Miroir makes artistry possible. It makes decorations and finishes possible that once were only a dream.

## Taste

Miroir offers an extra layer of flavour and taste.

## The experience

Miroir offers a mixture of sensations: biting into a beautifully layered and complex entremet is a multi-sensorial experience that consumers love.

Discover our 2 new Miroir Glassage made of 21% Belcolade, the real Belgian Chocolate.

Chocolate has always been one of the corner stones of fine patisserie, so it's no surprise that we've added 2 new sophisticated flavours:



## Chocolat Noir.

Tastes: Fruity and slightly smoked – just like a chocolate liquor.



## Chocolat au Lait.

Tastes: Caramel and milky flavour.



*This entremets looks so nice, and tastes so good – I feel just as if I'm in Paris. I can feel the chocolate taste in every bite, layer by layer. Chocolate is definitely my favourite taste, and I always choose desserts with a chocolate finish.*

Jun, consumer, Japan

New

Miroir

## Écorce en chocolat noir\*

2 rings of 18cm diameter and 4cm high



### Apple and Raisin Biscuit

Ingredients	
Tegral Patacrout	250g
Aristo Primeur Cake	100g
Brown sugar	30g
Baking powder	5g
Salt	1g
Egg yolks	40g
Topfil Apple 60%	50g
Dry Raisins	30g
Roasted crushed peanuts	40g

**Method**  
Mix all the ingredients together until it has a sandy texture.  
Add egg yolks, mix.  
Add the **Topfil Apple 60%**, raisins and roasted crushed peanuts.  
Put in the fridge.  
Roll out a 10 mm layer, cut two rings of 16 cm diameters.  
Bake inside the ring at 180°C, during 15 min, open damper.

### Rum Creamy

2 inserts of 16 cm diameter and 1 cm high

Ingredients	
Fresh cream	125g
Festipak	125g
Egg yolks	50g
Butter	60g
Puratos Bavarois Neutre	40g
Rum	10g
Topfil Pear Cubes 60%	350g

**Method**  
Make an English cream with fresh cream, **Festipak** and egg yolks. Add **Puratos Bavarois Neutre**.  
At 40°C, add the butter and the rum.  
Mix, pour in the ring and freeze.  
Once frozen, pipe a layer of 150 gr **Topfil Pear Cubes 60%** on top of the cream.



## Finition

Cover a ring of 18cm diameter with cling film. The film must be very tight. To give the chocolate an irregular finish, use a brush and apply the tempered chocolate on the film, on the top and the sides of the ring. When the chocolate starts to crystallize, insist with your brush to give the bark effect. Let it crystallize completely, take the ring out of the film. Take the film out of the chocolate.

## Glaze

Finish with the **Miroir Glassage – Chocolat Noir** at 35-40°C.

\*DarkChocolate Bark