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: Neutral, 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.

Tip:

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



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 k

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

www.puratos.com/miroir

Puratos NV/SA - Industrialaan 25, Zone Maalbeek - B-1702 Groot-Bijgaarden, Belgium T +32 2 481 44 44 - F +32 2 466 25 81 - E info@puratos.com



Miroir

The fine art of shiny patisserie





Miroir The fine art of shiny patisserie



The art of decoration is a craft handed down over years from Chef Patissiers 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.

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.



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

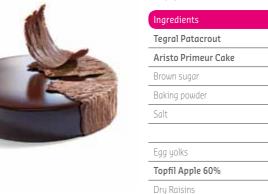
Miroir offers a mixture of sensations: biting into a beautifully layered and complex entremet is a multi-sensorial experience that consumers love.

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.

New

Apple and Raisin Biscuit

Écorce en chocolat noir*



2 rings of 18cm diameter and 4cm high

- Miroir Glassage- Chocolat Noir

Cover a ring of 18cm diameter with cling film.

take the rina out of the film.

Take the film out of

— Mousse Origin Peru 64%

___ Topfil Pear Cubes 60%

Rum Creamy

— Apple and Raisin Biscuit

250g Mix all the ingredients together until it has a sandy texture. 100g 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

Miroir

16 cm diameters. Bake inside the ring at 180°C, during 15 min, 40g 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

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.

Mousse Origin Peru 64%

Ingredients	
Milk	1
Festipak	1
Egg yolks	
Belcolade Noir Origin Peru 64%	2
Duopak	4

Cook the milk, **Festipak** and egg yolks up to 85°C. Pour on the **Belcolade Noir Origin Peru 64%**. Mix slowly until you obtain a homogenous ganache. Add the whipped **Duopak**.

Glaze

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

*DarkChocolate Bark



Jun, consumer, Japan