Miroir
The fine art of shiny patisserie
Miroir

Miroir is available in 2 ranges

**Miroir Original**

Reflect your Art.

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

**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

**Tips**

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

**If you’d like to know more, please contact:** info@puratos.com

**Miroir Glassage**

Reflect your Style.

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

**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

**If you’d like to know more, please contact:** info@puratos.com

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

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 a new sophisticated flavour:

Chocolat noir. Taste: Smoky and slightly bitter – just like a chocolate liquor.

Chocolat au lait. Taste: Creamy and milky flavour.

Écorce en chocolat noir*
2 inserts of 16 cm diameter and 1 cm high

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.

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.

*Dark Chocolate Bark

Écorce en chocolat noir*
2 rings of 18cm diameter and 4cm high

Ingredients

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.

Method

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.

Finition

Cover with the Miroir Glassage at 35-40°C.

Finition

Cover with a layer of 75g of Topfil Pear Cubes 60% on top of the cream.

*Dark Chocolate Bark

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

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