Miroir l’Original

Showcase your Art throughout the 4 Seasons
Miroir Decoration Tips

Add a glossy shine to your patisserie creations and turn them into a piece of Art. This is the Miroir effect.

**Marbled Winter glaze**

Spread Miroir l’Original Chocolat with a palette knife. Pipe some lines of Miroir l’Original Blanc on top and spread them out to obtain a marbled effect.

**Sunrise Spring glaze**

Add yellow, orange and red colorants and mix them with Miroir l’Original Neutre. Pipe them on top of the mousse. Spread with a palette knife, whilst using a turning table.

**Round Summer glaze**

Spray with coloured melted cocoa butter. Pipe circles of different sizes with Miroir l’Original Blanc.

**Autumn Seed glaze**

Mix 10g of poppy seeds, sesame seeds and oats with 1kg Miroir l’Original Caramel. Spread with a palette knife.