

# 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.

