

Miroir
Glassage

Reflect your style throughout the 4 seasons

Winter



Spring



Summer



Autumn

Add sophistication and style to all your decorations, and create the real Miroir effect in 4 simple steps.

- 1** Scoop out the required amount of Miroir Glassage into a bowl and warm it to 35-40°C. Then add the extra ingredients you need to create the glaze with a color, taste and texture you desire.
- 2** Stir or mix all ingredients without incorporating air bubbles until you get a homogeneous texture.
- 3** Apply your glaze by pouring it over the mousse cake. The mousses have to be frozen, without frost on the surface, for the best result.
- 4** Gently shake the grid and leave the glaze to set. The excess can be reused for the next mousse.

White Winter Glitter glaze



Prepare a solution of 10g water, 1g titanium dioxide and 1g silver powder. Add it to 1kg Miroir Glassage Neutre.



Degradé Spring glaze



Use Miroir Glassage Neutre pure. You can create color degrade effect by spraying a bit of cocoa butter on the mousse before applying the glaze.



Summer Fruit glaze



Add 100g of Classic Raspberry to 1kg of Miroir Glassage Neutre. You could add a colorant if you would like to intensify the color of the glaze.



Autumn Praliné glaze



Add 150g of Praliné to 1kg of Miroir Glassage Neutre. For this glaze we use Patisfrance Praliné Intense 69 which provides an interesting appearance and intense flavor.

