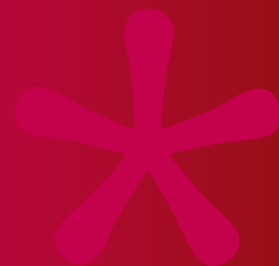




MIROIR PLUS glazes





MIROIR

THE FINE ART OF SHINY PÂTISSERIE

The Taste Tomorrow study proves that appearance has become an essential component of taste. The visual appearance of a pâtisserie improves the perception of its taste. **55% of consumers agree that attractive-looking products also taste good.**

One of our missions is to accompany you on a daily basis to meet your customers' desires. This is why chefs pâtissier in over 70 countries use a single product to obtain a perfect, smooth and shiny finish: **Miroir glaze.**

PatisFrance offers you a complete range of glazes, as a ready-to-use solution or as a basic ingredient to create your own glazes.

Now with no artificial flavors or colors, and certified plant-based and/or halal depending on the references, PatisFrance glazes give your creations the final touch of shine!

Cold-processed glaze

Miroir Plus Neutre

Ideal for a thoroughly glazed dessert

- Ready to use: no need to dilute or heat beforehand.
Simply mix gently with a spatula until the desired texture is obtained and apply to the top of the dessert
- Gives a perfect shine and a real mirror effect
- Allows small and delicate decoration work
- Protects the finished product for a better conservation
- Freeze/thaw stability
- Free from artificial flavoring and coloring (NafNac)
- Many possible customizations (color, inclusions of flavors)



Hot-processed glazes

Miroir Plus

Ideal for a thoroughly glazed dessert

- Easy to use: heat the desired quantity to 35 - 40°C. Mix the mass without adding air bubbles and apply to the frozen dessert (with no frosting for better glaze application)
- Miroir Plus Chocolat are made with Belcolade chocolate and Miroir Plus White Chocolate is made with 20% of Cacao-Trace chocolate
- Gives a perfect shine
- Sets in a short time
- Protects the finished product for a better conservation
- Freeze/thaw stability
- Free from artificial flavoring and coloring (NafNac)
- 5 flavors available



**Miroir Plus
Dark Chocolate**



**Miroir Plus
White Chocolate**



**Miroir Plus
Milk Chocolate**



**Miroir Plus
Red Fruits**

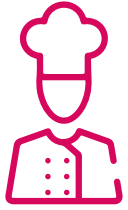


**Miroir Plus
Caramel**



To help you easily meet consumer demands and the latest trends, find below all the certifications and claims possible with the Miroir Plus range.

	Free from artificial flavoring and coloring (NAFNAC)	100% plant-based	Cacao-Trace certified	Halal certified
Miroir Plus Neutral	✓	✓		✓
Miroir Plus Dark Chocolate	✓	✓		✓
Miroir Plus White Chocolate	✓		✓	✓
Miroir Plus Milk Chocolate	✓			✓
Miroir Plus Red Fruits	✓	✓		✓
Miroir Plus Caramel	✓	✓		✓



Tips & Advice:

- All our glazes are suitable for spray application. Simply add 10 - 15% water to the glaze and heat to a maximum of 65°C before spraying onto a frozen surface.
- If you want to make your Miroir glaze more fluid, you can add 5 - 10% water.
- For optimal quality, we recommend storing your bucket of glaze before opening it in a cool, dry place (5 - 25°C, RH = 65% max.) and after opening it in the refrigerator, closing the bucket lid tightly after each use.
- To glaze a frozen dessert (sorbet, ice cream), add 20% glucose to your glaze and heat to 38°C.
- To flavor your glaze, we recommend you to add 5 - 10% of the total mass.



**DISCOVER HOW TO
APPLY MIROIR GLAZES
IN VIDEO!**

RECIPE

Moorea Tart

Makes 25 pieces

SWEET PASTRY

Flour	200 g
Butter	160 g
Egg yolks (hard-boiled)	50 g
Icing sugar	70 g
Grated Raw Hazelnuts PatisFrance	25 g

Cream the butter with the icing sugar and powdered hazelnut. Add the eggs then the flour and stir, ensuring that the mixture remains light. Cut out circles with a diameter of 9.5 cm. Bake on a Silpain® tray at 160°C for approximately 12 minutes.

EXOTIC FILLING

Mango	385 g
Starfruit Exotic PatisFrance	172 g
Desert Jelly PatisFrance	36 g
Lime juice	44 g
Vanilla Powder PatisFrance	2 pcs

Cut the mango into small cubes then simmer with the Starfruit, lemon juice and vanilla for 2 minutes. Add the desert jelly. Place the mixture into 7.5 cm pastry rings.

MOUSSE

Milk	450 g
Natural Vanilla Aroma PatisFrance	32 g
Sugar	27 g
Egg yolks	54 g
Dessert Jelly PatisFrance	54 g
White Chocolate 30% PatisFrance	195 g
Whipped liquid cream	570 g
Lime zest	1 pc
Orange zest	½ pc

Make a custard using the milk, zests, sugar, vanilla aroma and egg yolks. Stir in the desert jelly, then pour over the chocolate. Blend. Add the whipped cream at 34°C.

EXOTIC CRUNCH

Pralicrac Exotic PatisFrance	350 g
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Slightly soften the Pralicrac Exotic in the microwave, then roll out to 2 mm thickness. Leave to cool and cut out 7.5 cm discs.

EXOTIC GLAZE

Starfruit Exotic PatisFrance	250 g
Starfruit Lemon PatisFrance	50 g
Glucose Syrup PatisFrance	75 g
Sugar	100 g
NH Pectin PatisFrance	5 g
Beef Gelatin in Powder PatisFrance	5 g
Water	30 g
Miroir Plus Neutral PatisFrance	150 g

Heat the fruit purées with the glucose at 40°C, then add the sugar / pectin mixture. Bring to the boil and add the hydrated gelatin then the glaze. Blend.

ASSEMBLY AND FINISHING: UPSIDE-DOWN ASSEMBLY

- Using an 8.5 cm pastry ring, pour out 40 g of mousse then place a piece of exotic filling on top before adding a disc of crunch.
- Freeze.
- Glaze and place on a disc of sable biscuit.
- Decorate using the remaining mousse.



RECIPE

Melba Peach Desert

For one Silikomart® tray - Mould: MODULAR FLEX INFINITY

SHORTBREAD

Flour	300 g
Butter	240 g
Sugar	75 g
Salt	4.5 g

Put all the ingredients in a mixing bowl to make a dough. Lower to 0.5 cm, cut out in 11 x 5 cm and bake at 160°C for 15 minutes.

SPONGE CAKE

Gen'Mix PatisFrance	220 g
Water	65 g
Eggs	155 g

Heat the water and the eggs at 30°C. Pour over Gen'Mix and whip for 4 minutes. Spread 450 g into a frame and bake it at 220°C for 7 minutes.

RASPBERRY CRISP

Pralicrac Raspberry PatisFrance	300 g
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Spread about half of the sponge cake, then cut out 3 cm large strips.

PEACH COMPOTE

Peaches in Syrup PatisFrance	500 g
Galligum Guar gum	2 g
Sodium alginate	6 g
Starfruit White Peach PatisFrance	50 g
Sugar	50 g

Mix all the ingredients in powder together, add the white peach purée and peaches in syrup, mix and pour in Silikomart® moulds to cover the bottom about 100 g per strip. Put in a freezer.

RASPBERRY CONFIT

Starfruit Raspberry PatisFrance	300 g
Glucose Syrup PatisFrance	40 g
Sugar	40 g
NH Pectin PatisFrance	6 g
Starfruit Lemon PatisFrance	7 g

Heat the glucose syrup and raspberry purée at 40°C, add the sugar and pectin mixed. Boil for 2 minutes and add the lemon purée. Pour 60 g on top of the peach compote.

WHITE CHOCOLATE MOUSSE

Cream	440 g
Cocoa Butter PatisFrance	50 g
White Chocolate Buttons 30% PatisFrance	460 g
Beef Gelatin in Powder PatisFrance	11 g
Water	66 g
Vanilla Pod PatisFrance	2 pcs
Lime zest	1 pc
Whipped cream	460 g

Hydrate the gelatin with the water. Bring to a boil the cream with vanilla and lime zest, pour it on the chocolate, cocoa butter and gelatin then mix. At 23°C, add the whipped cream.

ASSEMBLY AND FINISHINGS:

- Unmold the peach raspberry insert.
- Fill with the chocolate mousse at $\frac{2}{3}$ high the Silikomart® mould.
- Put the peach raspberry insert and fill a little bit with the mousse.
- Seal with the sponge cake and raspberry crisp.
- Put back in a freezer, unmold and cut every 4 ball.
- Using the **Miroir Plus Red Fruits PatisFrance**, mark the separations between each ball then glaze all. You may add gold or silver powder inside the glaze to make it even more shiny.
- Place on the shortbread and decorate with some chocolate chips and one fresh raspberry.



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