

M.O.F LUC DEBOVE S PISTACHIO MIRROR GLAZE

The Recipe

<https://www.cuisinedaubery.com/recipe/pistachio-mirror-glaze/>

M.O.F Luc Debove's Pistachio Mirror Glaze

Chef: Luc Debove

Preparation Time: 30 Minutes

Ready in: 1 Day

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Glaze, Mirror Glaze,

Ingredients

For 715 g (1 lbs 9 oz) of Glazing

*Syrup

1/2 Cup Water (100 grams)

2/3 Cup Sugar (150 grams)

1/2 Cup Glucose syrup (150 grams)

*The rest

1/3 Cup Sweetened Condensed Milk (100 grams)

1/4 lbs White Chocolate (100 grams)

1 teaspoon Powdered Gelatin (6 grams)

2 Tablespoons Water (34 grams)

1/3 Cup Pistachio Paste (75 grams)

1/3 Cup Pistachio Paste (75 grams) For the recipes, see [HERE](#)

For 1 kg (2 1/4 lbs) of Glazing

*Syrup

2/3 Cup Water (139.8 grams)

1 Cup Sugar (209.7 grams)

1/2 Cup Glucose syrup (209.7 grams)

*The rest

1/2 Cup Sweetened Condensed Milk (139.8 grams)

5 oz White Chocolate (139.8 grams)

2 teaspoons Powdered Gelatin (8.3 grams)

3 Tablespoons Water (47.5 grams)

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1/2 Cup Pistachio Paste (104.8 grams)

1/2 Cup Pistachio Paste (104.8 grams) For the recipes, see [HERE](#)

For 600 g (1 lbs 5 oz) of Glazing

*Syrup

1/3 Cup Water (83.9 grams)

1/2 Cup Sugar (125.8 grams)

1/3 Cup Glucose syrup (125.8 grams)

*The rest

1/4 Cup Sweetened Condensed Milk (83.9 grams)

3 oz White Chocolate (83.9 grams)

1 teaspoon Powdered Gelatin (5 grams)

2 Tablespoons Water (28.5 grams)

1/4 Cup Pistachio Paste (62.9 grams)

1/4 Cup Pistachio Paste (62.9 grams) For the recipes, see [HERE](#)

For 500 g (1 lbs 2 oz) of Glazing

*Syrup

1/3 Cup Water (69.9 grams)

1/2 Cup Sugar (104.8 grams)

1/3 Cup Glucose syrup (104.8 grams)

*The rest

4 Tablespoons Sweetened Condensed Milk (69.9 grams)

3 oz White Chocolate (69.9 grams)

1 teaspoon Powdered Gelatin (4.1 grams)

2 Tablespoons Water (23.7 grams)

4 Tablespoons Pistachio Paste (52.4 grams)

4 Tablespoons Pistachio Paste (52.4 grams) For the recipes, see [HERE](#)

For 400 g (1 lbs 14 oz) of Glazing

*Syrup

4 Tablespoons Water (55.9 grams)

1/3 Cup Sugar (83.9 grams)

4 Tablespoons Glucose syrup (83.9 grams)

*The rest

3 Tablespoons Sweetened Condensed Milk (55.9 grams)

2 oz White Chocolate (55.9 grams)

1 teaspoon Powdered Gelatin (3.3 grams)

1 Tablespoon Water (19 grams)

3 Tablespoons Pistachio Paste (41.9 grams)

3 Tablespoons Pistachio Paste (41.9 grams) For the recipes, see [HERE](#)

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Steps

The Gelatine Mass

1. Start by the "gelatine mass". Pour the Water (2 Tablespoons or 34 g) in a mixing bowl
2. Sprinkle in 3 times the Powdered Gelatin (1 teaspoon or 6 g)
3. Wait til the gelatine is totally melted in the water
4. You may use gelatine leaves instead of the powder

You may find pistachio paste in specialized stores, but the best way to enjoy your own pastries is to make the paste yourself

I am showing you a few recipes [HERE](#)

5. In a large bowl, place the melted gelatine masse, the Sweetened Condensed Milk (1/3 Cup or 100 g), the White Chocolate (1/4 lbs or 100 g) and the Pistachio Paste (1/3 Cup or 75 g)

The syrup

6. In a saucepan, pour the Water (1/2 Cup or 100 g), the Sugar (2/3 Cup or 150 g) et the Glucose syrup (1/2 Cup or 150 g)
7. Cook until the temperature reaches 220 F / 103 C
8. Pour the hot syrup onto the bowl
9. Mix well with a wire whip or a rubber spatula until everything is dissolved
10. Mix with an immersion blender (sometimes called 'hand blender')

How to Use

If you want to use right away

- Wait til the temperature reaches 80 F / 25 C

If you want to keep it for future use

- It's actually better if the glaze rests in the fridge for at least 24 hours (better texture and stability).

When needed, melt the glaze in a double boiler, and use at a temperature between 80 F / 25 C and 85 F / 30 C

Between those 2 temperatures, the glaze can be poured onto a frozen entremets or cake

Your cake must be frozen before glazing ! otherwise it may melt