COVERDECOR PISTACCHIO

PASTRY COVERDECOR

White chocolate frosting for donuts, eclair, cream puffs, cakes and other baked goods. It maintains its glossy shine even throughout freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings.



MODALITÀ D'USO

- Covering
- Cream
- Decoration
- Donut
- Icing
- Krapfen
- Cakes

DETTAGLI PRODOTTO

Codice prodotto 01011541

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk



Nuts

Cross-contaminations



Soybeans

INFO

Claims
20% white chocolate and 5% pistachios,Gluten free,Palm oil free,Lauric fats free

Details
Pistachio flavoured frosting for donuts, eclair, cream puffs, cakes and other baked goods. Palm oil free. Its plastic and elastic texture avoid cracking or breaking. It maintains its glossy shine even throughout freezing. No viscosity at room temperature. Also available in white chocolate, dark chocolate, coffee and strawberry flavours.

Description
fine pistachio paste with white chocolate for coating donuts, krapfen and baked goods The product does not contain palm and lauric fats. It keeps a shiny aspect even after freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings. Its characteristics are not altered by moisture during the defrosting process.

Denomination
pistachio coating with white chocolate. Semi-finished product for confectionery use.

Directions for use
COATINGS:
heat COVERDECOR PISTACHIO to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir.
Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.