BLITZ ICE TOP

PASTRY BLITZ

Ready-to-use jelly in neutral colour and flavour, perfect to enhance natural qualities of fruit while preserving its freshness. Specifically developed to be freeze-stable, this recipe is marked by an incredibly soft and creamy consistency. The whole line perfectly lends itself to colouring and flavouring. Also avalaible in classic version.



MODALITÀ D'USO

- Croissant
- Shortbreads
- Icing
- Small pastry
- Cakes

DETTAGLI PRODOTTO

Codice prodotto 01030346

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

SO_2 **Sulphur**

INFO

Details
Ready-to-use jelly in neutral colour and flavour, perfect to enhance natural qualities of fruit while preserving its freshness. Specifically developed to be freeze-stable, this recipe is marked by an incredibly soft and creamy consistency. It perfectly lends itself to colouring and flavouring.

Description
jelly ready for use with neutral colour and taste with high transparency particularly suitable for glazing fruitcakes, short biscuits and for the decoration and glazing of 'bavarian creams'. Its special formulation allows to remain transparent also at the temperature of -18°C.

Denomination
semifinished confectionery product for glazing.

Directions for use
the soft consistency of BLITZ ICE TOP allows its quick use for covering fruitcakes using a brush and also for dipping the whole fruit or in pieces directly in the jelly; for 'bavarian creams' it is advisable the application with a broad knife. BLITZ ICE TOP can be coloured and flavoured as desired.