MIRROR AMARENA

PASTRY MIRROR

Hot process black cherry flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or doomed products. Freeze-stable, it provides a long lasting perfect glossy shine even at low temperatures (-20°C). Discover all available fruit and cream flavours and let your creativity fly.



MODALITÀ D'USO

Icing

DETTAGLI PRODOTTO

Codice prodotto 01030401

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

irca GROUP Extraordinary made simple.



Milk

INFO

Details
Hot process black cherry flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or doomed products. Freeze-stable, it provides a long lasting perfect glossy shine even at low temperatures (-20°C). Discover all available fruit and cream flavours and let your creativity fly.

Description
amarena cherry jelly ready for use, particularly suitable for glazing pastry products. It keeps its extremely shining aspect also at -20°C.

Denomination
semi-finished pastry product for decoration.

Directions for use
take the necessary quantity of MIRROR AMARENA from the packaging, warm it up in the microwaves oven or in bain-marie at 45-50°c, then stir shortly without englobing air.
Place the sweets to be glazed on the proper grates and cover with MIRROR AMARENA using a spatula and vibrate them lightly.
MIRROR AMARENA can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.