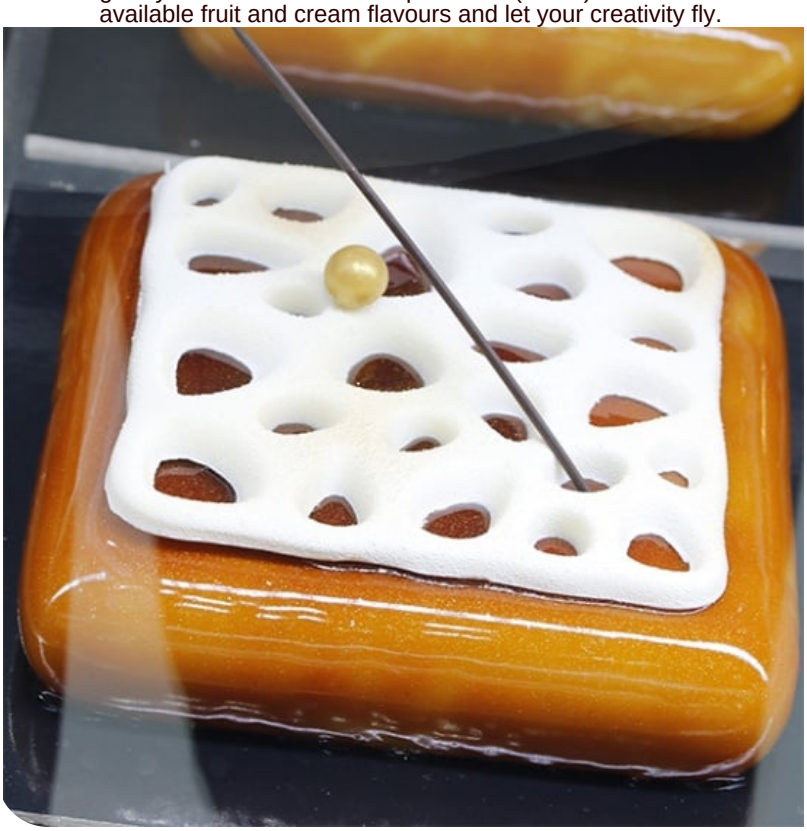
MIRROR CARAMEL

PASTRY MIRROR

Hot process caramel 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 01030235

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Milk

irca GROUP Extraordinary made simple.

INFO

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Description
dark brown dense cream based on caramel; it is suitable for the mirror covering of ice-cream cakes, semifreddo, bavarian creams, mousses and cakes; it keeps its extremely shining aspect also at - 20°C.

Denomination
semifinished product for confectionery.

Directions for use
remove the desired quantity of MIRROR CARAMEL from the packaging and heat it in a microwave oven or a bain-marie at a temperature of 50-55°C, then stir it briefly without incorporating any air.
The products that are to be frosted should be placed on a suitable rack. Cover them with MIRROR CARAMEL, spreading it evenly with a spatula and gently shaking the product.
MIRROR CARAMEL can also be used with good results without heating it: it should be briefly worked with a spatula before spreading it over the product surface.

DETTAGLI PRODOTTO

Codice prodotto 01030240

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