MIRROR CIOCCOLATO BIANCO

PASTRY MIRROR

White chocolate-based mirror glaze with hot application.
This cream is suitable for the mirror glazing of ice cream cakes, parfaits, bavarian creams, mousses and cakes.
Thanks to its thick and fluid consistency, it adheres perfectly along the edges, even on the sides, giving your desserts a perfect coverage without dripping.

Maintains extreme gloss even at the negative temperature of -20°C.

Claims:
- With 37% of white chocolate.
- Frozen-stable
- Glossy and shiny even at negative temperatures.

Advantages:
- Perfect coverage, even on the sides.
- Clean cut without dripping.



MODALITÀ D'USO

Icing

irca GROUP Extraordinary made simple.

DETTAGLI PRODOTTO

Codice prodotto 01980070

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

INFO

Advantages
- Frozen-stable.
- Glossy and shiny even at negative temperatures.
- Perfect coverage, even on the sides.
- Clean cut without dripping.

Claims
- With 37% of white chocolate

Details
White chocolate-based mirror glaze with hot application.
This cream is suitable for the mirror glazing of ice cream cakes, parfaits, bavarian creams, mousses and cakes.
It adheres perfectly along the edges, even on vertical walls, giving your desserts a perfect coverage without dripping.
Maintains extreme gloss even at the negative temperature of -20°C.

Discover the full assortment of Mirror line mirror glazes, fruit and cream flavors to make your masterpieces shine.

Description
dense cream based on white chocolate; it is suitable for covering pastry products and it keeps its extremely shining aspect also at -20°C

Denomination
semi-finished product for confectionery use.

Directions for use
Take the required quantity of MIRROR CHOCOLATE WHITE 37% from the package and heat it in the microwave at 55-57°C, mix it briefly, taking care not to trap air.
Place the desserts to be glazed on the special grids, cover them and, if necessary, spread them out with a spatula and then vibrate the grids for a few moments to let the excess glaze run off.
Covered cakes can be kept in the fridge or freezer.
It is specified that the color and opacity of the heated glaze will not be definitive but will need to cool down and crystallize to have a good covering effect.
N.B. To obtain a more opaque effect, it is advisable to place the cake in the refrigerator as soon as it has been covered in order to improve the crystallization of the product.