



# 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.

## Product details

COD 000157

## Allergeni/cross contaminazioni

Allergens



latte condensato, burro anidro

## Modalità d'uso



Icing