# MIRROR CIOCCOLATO LATTE

PASTRY MIRROR

Hot process milk chocolate 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 01030432

## ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



**Milk**

## INFO

**Details**
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**Description**
cream based on milk chocolate; it is suitable for covering confectionery products and it keeps its shining aspect also at -20°C.

**Denomination**
semi-finished pastry product.

**Directions for use**
warm in the micro-waves oven or in bain-marie at 45-50°C, keeping from the packaging only the necessary quantity; stir without englobing air and pour on the sweets to be coated.
MIRROR MILK CHOCOLATE 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.