MIRROR FRUTTI DI BOSCO

PASTRY MIRROR

Hot process wild berry 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 01030267

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Cross-contaminations



Milk

INFO

Details
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Description
glaze with wild berries ready for use; it is suitable for mirror covering of ice cream cakes, semifreddi, bavarian creams, mousses and cakes; it keeps it extremely shining aspect also at -20°C

Denomination
semi-finished confectionery product for decoration.

Directions for use
take the necessary quantity of mirror wild berries 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 wild berries. Mirror wild berries can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.