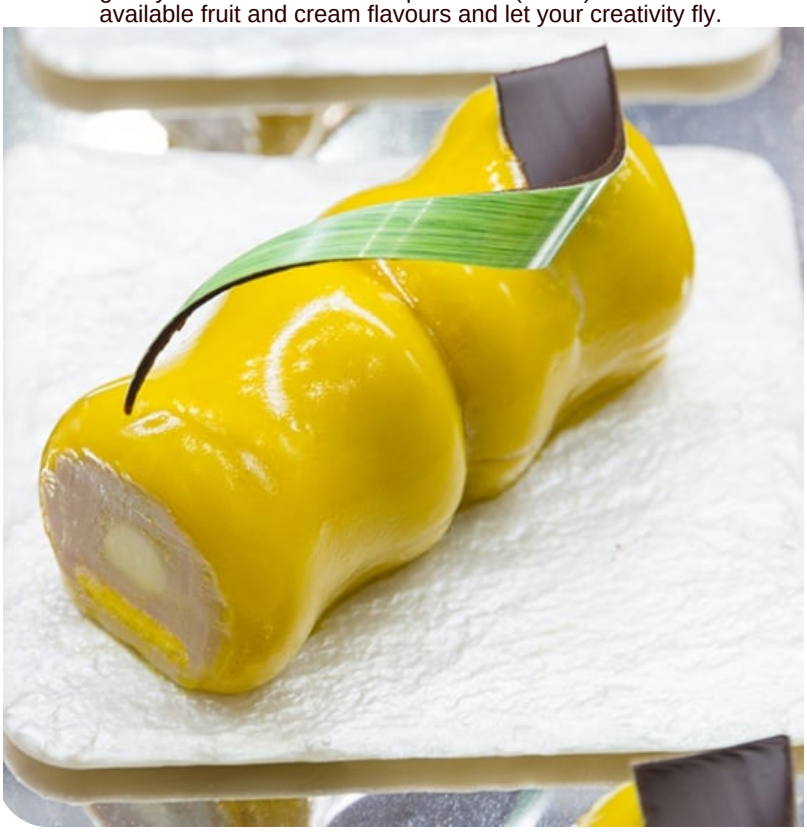
MIRROR LIMONE

PASTRY MIRROR

Hot process lemon 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 01030266

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Milk

irca GROUP Extraordinary made simple.

INFO

Details
Hot process lemon 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.

Description
lemon glaze ready for use of yellow colour; it is suitable for the mirror covering of ice cream cakes, semifreddi, bavarian creams, mousses and cakes; it keeps its shining aspect also at - 20°C

Denomination
semi-finished confectionery product for decoration.

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