

# MIRROR PISTACCHIO

PASTRY MIRROR

Hot process pistachio 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 01030338

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk



Nuts

## INFO

### Details

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### Description

green pistachio jelly ready for use, particularly suitable for glazing pastry products. It keeps its extremely shining aspect also at -20°C.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semi-finished pastry product for decoration.

**Directions for use**

take the necessary quantity of MIRROR PISTACHIO 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 pistachio using a spatula and vibrate them lightly. MIRROR PISTACHIO can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.



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