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

irca GROUP Extraordinary made simple.

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.

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. MIRRO PISTACHIO can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.