

BRILLO

PASTRY BRILLO

Powder mix made from sugars, the ideal to caramelize puff pastry sweets during baking. Thanks to the special composition, end products will show less stickiness in presence of humidity. BRILLO is also an excellent substitute for sugar in the making of buttercream: the result is delicious buttercream that will smoothly melt in your mouth.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070628

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Cereals



Eggs



Soybeans



Milk



Nuts

irca
GROUP

Extraordinary
made simple.

SO₂ Sulphur

INFO

Description

mix in powder for giving a shiny and golden finish to cannoncini and all puff pastry-based products.

Denomination

semifinished product for confectionery.

Directions for use

BRILLO is the perfect product for giving puff pastry-based confectionery a surface finish which is always shiny, crunchy and golden. With BRILLO, stickiness is greatly reduced, giving the sweets a fresh, fragrant look.

BRILLO is also suitable for giving shiny appearance to croissants, danish pastries, fagottini.

BRILLO can substitute the sugar in the preparation of butter creams improving the palatability.

WAY OF USING:

Use a sieve to sprinkle BRILLO over the pastry surface so that a thin, uniform layer is achieved. Do not use water. Bake as normal or until the products are golden.



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