MIRABELLA DARK

PASTRY MIRABELLA

Excellent low-fat cocoa creamy spread (16% of cocoa), the ideal for covering cakes and for frosting choux and donuts. Thanks to its special composition, it is perfectly suited for filling choco bon bons, as well as for flavouring cream, custard and buttercream. Also available in white chocolate version.



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 01010975

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Soybeans

Nuts

Cross-contaminations

Milk

INFO

Description
low fat cocoa cream for pastry product coating.

Denomination
semifinished pastry product.

Directions for use
heat in a bain-marie or in a microwave oven at 45°C, stir well and use directly as coating.

DETTAGLI PRODOTTO

Codice prodotto 01010990

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Nuts

Cross-contaminations

Milk

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