MANDORGLASS QUICK SP

PASTRY OTHER PASTRY MIXES

Clean label and palm oil free, it is the complete mix for making almond glazes with a light color and a delicious crunchy texture.
Ideal both to decorate leavened products, such as *panettone* and *colomba*, and to glaze other leavened specialties.
- Clean Label
- Fast and easy to make
- High level of crunchiness
- Made of few simple ingredients
- Without palm-derived or hydrogenated fats
- With 12% of almonds
- Without emulsifiers, colouring and natural flavourings only



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 01980142

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Eggs



Nuts

Cross-contaminations



Cereals



Soybeans



Milk



Mustard

INFO

Advantages
- Clean Label
- Fast and easy to make
- High level of crunchiness
- Made of few simple ingredients

Claims
- Without palm-derived or hydrogenated fats
- With 12% of almonds
- Without emulsifiers, colouring and natural flavourings only

Details
Clean label and palm oil free, it is the complete mix for making almond glazes with a light color and a delicious crunchy texture. Ideal both to decorate leavened products, such as panettone and colombe, and to glaze other leavened specialties.

Description
mix in powder for the realization of almond icings for leavened pastries such as colomba, veneziana and panettone. It contains natural flavourings only. Without palm fat

Denomination
semifinished product for bakery goods.

Directions for use
Dosage:
Mandorglass quick SP g 1000
Water g 500
Melted butter or vegetable oil g 50
Procedure: vigorously mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflower, peanut, etc.) for a few minutes. Using a flexible spatula or a bag with a flat nozzle, apply an even layer of icing to the leavened cakes. Decorate as usual with almonds and sugar grains, sprinkle with icing sugar and bake in a moderate oven (160-180 ° C) with the valve half open. The temperatures and cooking times must be adjusted according to the size of the cake.
Warnings:
- It is recommended to prepare the icing about 30 minutes before use.
- It is however possible to adjust the density of the product by reducing or slightly increasing the dose of water provided, adapting it according to your application habits.
- The cooking of desserts with icing must be carried out with particular care because temperatures that are too high easily cause excessive caramelization of the sugars, favoring the migration of moisture from the inside of the cake to the icing which therefore loses its crunchiness.
- To improve the shelf life of sweets covered with MANDORGLASS QUICK SP it is recommended to let them cool completely before proceeding with packaging. By way of reference, it should be noted that sweets weighing 1 kg, if packaged with less than 8 hours of cooling, still maintain sufficient humidity to wet the glaze with the consequent loss of crunchiness and reduction of the decorative aspect.