

COLORGLAZE YELLOW

PASTRY OTHER MIRROR ICINGS

Cold-use mirror glaze, ready to use, in a bright yellow shade.

A burst of sunshine for your creations. COLORGLAZE Yellow brings brightness and positive energy to every dessert. A cold-use glaze in a cheerful yellow shade, spreading warmth and vibrancy. Easy to apply and ready to use, it delivers a glossy, even finish. Its neutral flavor makes it versatile for all kinds of pastry creations.

Sunny, inviting color

Smooth, full-coverage texture

Ready to use, no heating needed

Perfect for single portions, petits gâteaux, and cakes



MODALITÀ D'USO



Decoration



Icing



Small pastry



Cakes

DETTAGLI PRODOTTO

Codice prodotto 01981950

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Milk

INFO

Description

yellow coloured jelly ready for use, particularly suitable for glazing pastry products. It keeps its extremely shining aspect also at -20°C. Ideal for products with a serving temperature of +5°C and -18/-20°C.

Denomination

semi-finished pastry product for decoration.

Directions for use

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GROUP

Extraordinary
made simple.

take the necessary quantity of glaze from the bucket and mix with a hand blender until smooth and fluid, without englobing air. Take the sweet from the freezer ($-18/-20^{\circ}\text{C}$), eliminate any surface frost, and place it on a proper grate. Cover with glaze using a spatula if necessary and remove the excess icing with a light vibration of the grate. Store in the refrigerator or in the freezer, as needed.

If a blender is not available, mix gently with a spatula, still avoiding air incorporation.

For better fluidity, you can heat the icing in the microwave up to $33/35^{\circ}\text{C}$ or add water to the icing up to a maximum of 5%.



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