

COLORGLAZE GREEN

PASTRY

OTHER MIRROR ICINGS

Cold-use mirror glaze, ready to use, in a deep green shade.

Elegance in every detail.

COLORGLAZE Green dresses your desserts in a deep, refined green. A shade that evokes harmony, freshness, and balance. Ready to use with a neutral flavor, this cold-use glaze ensures a smooth and glossy finish without heating. Ideal for single portions, petits gâteaux, and signature cakes.

Cold-use application

Elegant, modern visual effect

Delicate, neutral flavor

Perfect for refined finishing



MODALITÀ D'USO



Covering



Decoration



Small pastry



Cakes

DETTAGLI PRODOTTO

Codice prodotto 01982138

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Milk

INFO

Description

green 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°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°C or add water to the icing up to a maximum of 5%.



Extraordinary
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