

COLORGLAZE VIOLET

PASTRY

OTHER MIRROR ICINGS

Cold-use mirror glaze, ready to use, in a sophisticated violet shade.

A touch of mystery and refinement.

COLORGLAZE Violet is the perfect glaze for those seeking a bold yet elegant result. Its deep, sophisticated violet hue brings personality to desserts with a glossy, even finish. Ready to use and applied cold, it has a neutral flavor that lets your creativity shine.

Elegant, distinctive shade

Glossy finish

No heating required

Neutral taste, non-intrusive



MODALITÀ D'USO



Covering



Decoration



Icing



Small pastry



Cakes

DETTAGLI PRODOTTO

Codice prodotto 01982139

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Milk

INFO

Description

violet 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%.



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