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

irca GROUP Extraordinary made simple.

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
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%.