

BRIOBIG

PASTRY BRIOBIG

Amaretto (**bitter almond**) flavoured **glaze** mix, useful to make a crunchy crust on top of leavened products during the baking process.

It will only take a few minutes to make a glaze that **perfectly sticks to the dough** and doesn't slip on the side, so you can always have a beautiful result.

Once baked, glaze topping shows excellent **long-lasting crunch** and good resistance.



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 01981458

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk



Nuts

Cross-contaminations



Cereals



Eggs



Soybeans



Mustard

INFO

Description

irca
GROUP

Extraordinary
made simple.

mix in powder for the realization of icings with "amaretto taste" for colomba, veneziana, mandorlati, panfrutti, buondi and other leavened pastries. Palm fat RSPO Mass Balance certified

Denomination

semifinished pastry product.

Directions for use

BRIOBIG _____ 1000 g

egg whites _____ 600-650 g

Mix the BRIO BIG NEW and the egg whites together briskly for several minutes and then, using either a spatula or an icing bag with round nozzle, apply a uniform layer of icing onto the products which have already risen; we suggest to prepare the icing 30 minutes before use. Decorate with almonds and granulated sugar, dust with icing sugar and bake in a moderate oven (170-180°C) with the valve half open.

NOTES: baking products that have been covered with icing must be carried out with particular care since temperatures which are too high can easily cause excessive caramelisation of sugars. This, in turn, may lead to moisture moving out from the inside of the cakes and being absorbed by the icing which consequently loses its crunchiness.

To increase the shelf life of products iced with BRIO BIG NEW it is advisable to leave them to cool completely before wrapping and packing: a 1kg product which has been wrapped after less than 8 hours of cooling will still have sufficient moisture to affect the icing, making it less crunchy and less attractive to the eye.



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