



## BRILLO 6

Powder mix made from sugars, the ideal to caramelize puff pastry sweets during baking. Thanks to the special composition, end products will show less stickiness in presence of humidity. BRILLO is also an excellent substitute for sugar in the making of buttercream: the result is delicious buttercream that will smoothly melt in your mouth.

### PRODUCT DETAILS

COD 01070628

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS



### DIRECTIONS FOR USE

BRILLO is the perfect product for giving puff pastry-based confectionery a surface finish which is always shiny, crunchy and golden. With BRILLO, stickiness is greatly reduced, giving the sweets a fresh, fragrant look.

BRILLO is also suitable for giving shiny appearance to croissants, danish pastries, fagottini.

BRILLO can substitute the sugar in the preparation of butter creams improving the palatability.

#### WAY OF USING:

Use a sieve to sprinkle BRILLO over the pastry surface so that a thin, uniform layer is achieved. Do not use water. Bake as normal or until the products are golden.

### TECHNICAL DENOMINATION

semifinished product for confectionery.