



MIRROR PISTACHIO 3

Hot process pistachio flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or doomed products. Freeze-stable, it provides a long lasting perfect glossy shine even at low temperatures (-20°C). Discover all available fruit and cream flavours and let your creativity fly.

PRODUCT DETAILS

COD 01030338

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



DIRECTIONS FOR USE

take the necessary quantity of MIRROR PISTACHIO from the packaging, warm it up in the microwaves oven or in bain-marie at 45-50°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with mirror pistachio using a spatula and vibrate them lightly. MIRRO PISTACHIO can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.

TECHNICAL DENOMINATION

semi-finished pastry product for decoration.