



## MANDORGLASS QUICK SP 10

**Clean label and palm oil free**, it is the complete mix for making almond glazes with a light color and a delicious crunchy texture.

Ideal both to decorate leavened products, such as *panettone* and *colomba*, and to glaze other leavened specialties.

Try it with our clean label mix [Dolce Forno Maestro](#).

### PRODUCT DETAILS

COD 01980142

### CLAIMS

- Without palm-derived or hydrogenated fats
- With 12% of almonds
- Without emulsifiers  
colouring and natural flavourings only

### DIRECTIONS FOR USE

Dosage:

Mandorglass quick SP g 1000

Water g 500

Melted butter or vegetable oil g 50

Procedure: vigorously mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflower, peanut, etc.) for a few minutes. Using a flexible spatula or a bag with a flat nozzle, apply an even layer of icing to the leavened cakes. Decorate as usual with almonds and sugar grains, sprinkle with icing sugar and bake in a moderate oven (160-180 ° C) with the valve half open. The temperatures and cooking times must be adjusted according to the size of the cake.

Warnings:

- It is recommended to prepare the icing about 30 minutes before use.
- It is however possible to adjust the density of the product by reducing or slightly increasing the dose of water provided, adapting it according to your application habits.
- The cooking of desserts with icing must be carried out with particular care because temperatures that are too high easily cause excessive caramelization of the sugars, favoring the migration of moisture from the inside of the cake to the icing which therefore

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



loses its crunchiness.

- To improve the shelf life of sweets covered with MANDORGLASS QUICK SP it is recommended to let them cool completely before proceeding with packaging. By way of reference, it should be noted that sweets weighing 1 kg, if packaged with less than 8 hours of cooling, still maintain sufficient humidity to wet the glaze with the consequent loss of crunchiness and reduction of the decorative aspect.

#### **TECHNICAL DENOMINATION**

semifinished product for bakery goods.