



## BRIOBIG 10

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.

### PRODUCT DETAILS

COD 01070113

CLAIMS

### ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



### DIRECTIONS FOR USE

BRIOBIG NEW \_\_\_\_\_ 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.

### TECHNICAL DENOMINATION

semifinished pastry product.