



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Glaze

## GLAZE FOR DANISH PASTRY (USING APITO SUPERGLAZE)

### INGREDIENTS

#### Group 1

Ingredient  
Apito Superglaze  
Water

KG  
1.000  
0.450

**Total Weight:** 1.450

### METHOD

1. BRUSH ON METHOD- Bring the APITO SUPERGLAZE and water to the boil. Brush onto Danish pastry etc. as soon as it leaves the oven.
2. METHOD – SPRAY ON Place APITO SUPERGLAZE and water in mixing bowl. Whisk on slow speed until thoroughly dispersed. Fill kettle in Bakon Jelly Server and spray on Danish pastry etc. as soon as it leaves the oven.
3. Apply APITO SUPERGLAZE at approx. 70°C.