



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Glaze

## GLAZE FOR PASTRIES AND FERMENTED GOODS (USING SUPER GLOSSY NATURAL)

### INGREDIENTS

#### Group 1

Ingredient

Super Glossy Natural

Water

KG

0.075

1.000

**Total Weight: 1.075**

**Yield:** Best stored under refrigeration.

### METHOD

1. Dissolve SUPER GLOSSY in water at 70 - 75°C.
2. Let stand for 30 minutes.
3. The glaze is then ready for use.