

The advantages of the Glacages by Prodotti Stella

- Excellent for cakes and single portions
- Fruit flavoured glacages do not need to be heated up: they are ready-to-use
- Perfectly spreadable and featuring superior fluidity
- They do not lump
- They immediately "cling" on the surface of the cake/single portion
- They do not drip or overflow

- When cutting the cake, glacage does not drop by clinging to the knife and the cake slice keeps perfect.
- In the frozen cake, the glacages remain soft until -10° and while unfreezing they do not drip or detach from the cake
- They have a delicious flavour



Prodotti Stella Glacage



Other Glacage

Directions for use Before use

CHOCOLATE AND WHITE CHOCOLATE:

We suggest heating up the desired quantity in a warm water bath until the temperature of 45° for CHOCOLATE and of 35°C-40° C for WHITE CHOCOLATE.

Mix by a spatula to get a homogeneous mass. Do not mix intensely, not to cause air intake.

Let the glacage rest for some minutes, until it gets lukewarm.

Other suggestions:

In case of use of microwave oven, it is necessary to mix the product from time to time. It is also possible to cover the surface of the container in pirex by a clingfilm not to have a light surface film be formed.

TRANSPARENT FRUIT GLACAGES

They are ready-to-use and there is no need to heat them up. Gently mix the glacage, not to cause air intake, until the product is fluid enough to be used.

Directions for use The Glazing procedure

- Place the semifreddo on a cylindrical support, smaller in diameter than the frozen cake to be coated by the glacage, by laying it on a baking-tin or tray, to make dripping and finishing of the lower bottom easier.
 - Pour an abundant amount of glacage on the semifreddo or on the deep frozen cake (-18/-20°C), better if shocked frozen.
 - Smooth the surface by a spatula and remove the exceeding part of product.
 - To create a pleasant effect, the so-called "marbling effect", pour in the glacage some drops of a glacage with a different color, for instance match Chocolate with White Chocolate, Amarena with some drops of Lemon or Pear Glacages.
 - By a spatula, lift the cake or single portion to put it on a tray or holder.
- Finish the cake decoration with the other products of the "I Deco rativi" range, with ARTISTIC SUGAR, a.s.o.



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Modern cakes

The modern cake voluptuously reveals its secrets. Its evening dress is a faultless glacage, a mirror to look at and indulge in idle fantasy. But it could also surprise you and let the sublime balance of what is not to be seen show through.

These are cakes of a sophisticated subtle beauty, result of the experience of pastry-architects, fruit of artists.

They are the gift coming from the age-long knowledge and learning of the French tradition, melting with the renowned Italian creativity.

The true modern cake can tell a story, hiding and revealing its soul at the right time. Minimalist and rational in its look, surprising and mysterious at the time of tasting.

Glacages by Prodotti Stella

Prodotti Stella glacages have been studied to coat both in the surface and in the borders semifreddi, single portions, plated desserts, gelato cakes and frozen desserts by a very simple and quick processing. They are the top quality ingredients to decorate modern cakes in a simple and time reducing way.

Glacages



The Range



Chocolate Glacages

Chocolate and White Chocolate flavoured Glacages are meant to coat cakes, semifreddi, gelato cakes, single portions, a.s.o. In mirror-like glacages and as fillers they keep shiny even at negative temperatures and are therefore excellent for plentiful pastry creations, such as as a coating for puffs (Profiterols).

WHAT MAKES CHOCOLATE GLACAGE SPECIAL:

- It features powdered chocolate as first ingredient
- It boasts an intense chocolate flavour, making cakes not only beautiful but delicious, too!

WHAT MAKES WHITE CHOCOLATE GLACAGE SPECIAL:

It contains white chocolate as first ingredient



Transparent Fruit Glacages

Amarena

In the wake of the tradition of our famous AMARENA 100 paste, special to variegate, comes the new AMARENA GLACAGE.

- It contains cherry puree
- Like Amarena paste, AMARENA GLACAGE, thanks to its special peculiar flavour, the colour and the abundant content of cherry puree is the ideal decoration for a number of cakes such as Cheesecake, Almond, Vanilla and Chocolate semifreddo.



Orange



New recipe. Handy and quick to be used: it is ready-to-use. Tempering colour and pleasant flavour.

Strawberry



New recipe. It features excellent spreadability. It does not drip or overflow

Lemon



New recipe. Intense colour and smell, it quickly "clings" to the borders of the cake or of the single portion.

Pear



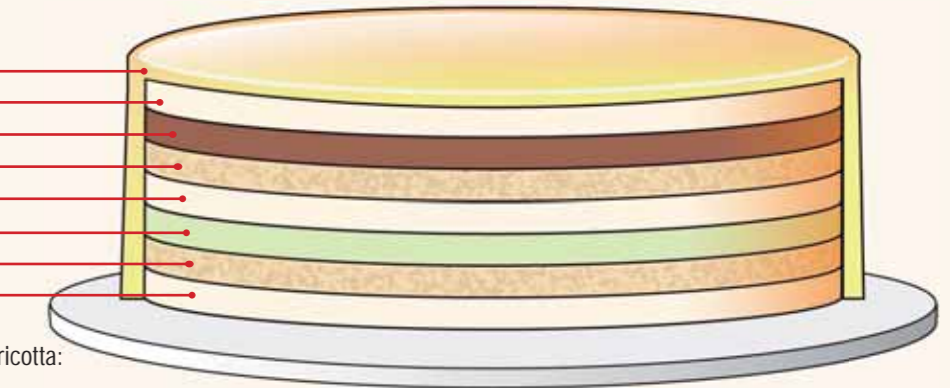
Special for cakes in combination with ricotta cheese, best if complemented by cinnamon aroma, chocolate ("Belle Helene"), cheesecake, mascarpone cheese, zabaione and many flavours more.

Recipes

Ricotta cheese and pear cake

Ingredient list from the top

- Pear Glacage
- Sweet ricotta cream
- Creamy chocolate filling
- Dobus Roll soaked in Maraschino syrup
- Sweet ricotta cream
- Pear 200 filling
- Dobus Roll soaked in Maraschino syrup
- Sweet ricotta cream



Recipe to prepare semifreddo to be later added to ricotta:

FRESH CREAM	500 g
WHOLE MILK	500 g
SEMIFREDDO FLEXI GR	400 g

Sweet Ricotta Cheese Cream:

Sheep Milk Ricotta	1 Kg
Partially whipped Semifreddo	1 Kg
Gelostella Ricotta	40 g

Creamy chocolate filling

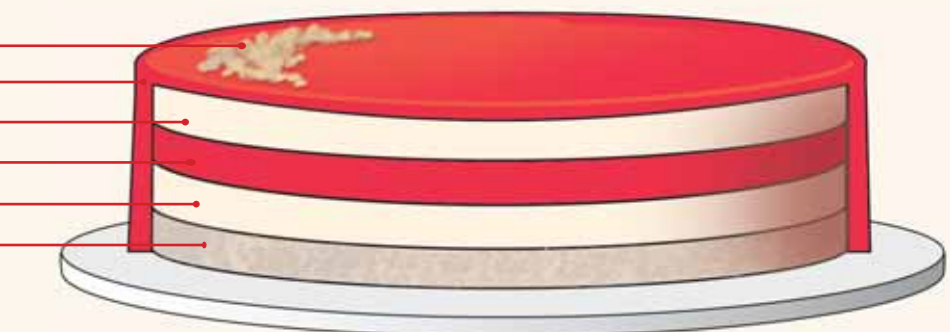
WHOLE MILK	500 g
PLAIN COCOA PASTE	160 g
SEMIFREDDO FLEXI GR	120 g
CREMALAMPO PASTICCIERA	180 g



Amarena Cheesecake

Ingredient list from the top

- Butter Cookies
- Amarena Glacage
- Spongy cheese cream
- Amarena 100 filling
- Spongy cheese cream
- Cake bottom with butter cookies, melted butter and raw cane sugar



CAKE BOTTOM

BUTTER COOKIES	500 g
MELTED BUTTER	150 g
RAW CANE SUGAR	100 g

Spongy cheese cream

Recipe:

FRESH CREAM	500 g
WHOLE MILK	500 g
FLEXI GR / MOUSSEMIX	500 g
GELOSTELLA MASCARPONE	100 g
PHILADELPHIA CHEESE	500 g
FRESH RICOTTA	500 g

Simplified recipe:

FRESH CREAM	500 g
WHOLE MILK	500 g
FLEXI GR / MOUSSEMIX	500 g
GELOSTELLA CHEESECAKE	130 g
GELOSTELLA MASCARPONE	70 g

