

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



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 freezed.
- 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.

www.lsguit.it

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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

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

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.

