

Jelly glaze with Fruit Glaze Yellow

KOMPLET FRUIT GLAZE YELLOW

Basic recipe

FRUIT GLAZE YELLOW	100 g
Sugar	400 g
Water	1.000 g
Total	1.500 g

Method of use:

Method:

Combine powdered fruit glaze and sugar. Stir into boiling water and reboil for a moment. A part of the water amount can be replaced with fruit juice.

The glaze can be reheated.

KOMPLET Fruit Glaze is easy to use and maintain it's consistency also if used on acid fruits.

KOMPLET Fruit Glaze is not only visually attractive, but provides your pastry with a subtle fruit flavour.

Glazes made with KOMPLET Fruit Glaze can be sliced easily and remain stable for a long time. You can also apply the glaze by spraying machines.



Bake the best with something new!

