

Chocolate



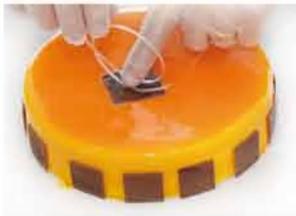
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The Chocolate and Neutral varieties of glaze are the same as those we produced before.

Neutral



- DIRECTIONS FOR USE**
1. Heat the Glaze in the microwave at 38-40°C (check with a thermometer): the amount of time will depend on the power of your microwave. Then mix the product with a clean spatula.
 2. Remove the perfectly frozen dessert from its mould (for best results we advise you to use a blast chiller) and place it onto a plate which is smaller than the base of the dessert you want to glaze. This will guarantee a perfectly uniform covering, even at the base of your dessert.
 3. Proceed with glazing your dessert, making sure that you start from the centre and then spread outwards.
 4. Get rid of any excess glaze.
 5. Use a spatula to lift the dessert and place it onto a serving plate.
 6. For best results when setting the Glaze, store (or blast chill) the dessert at -18°C. Decorate as desired.



In collaboration with Mr. Stefano Laghi

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PASTRY EVOLUTION GLAZE



EVOLUTION GLAZE

PreGel presents its new Evolution Glaze, the development and evolution of the Mirror and Transparent varieties of Glaze: high-quality products, perfect for stylishly covering your creations, whether they are cakes, semifreddo desserts, mousses or single-serve desserts.

ADVANTAGES OF EVOLUTION GLAZE:

- They cover the surface and borders of your dessert perfectly, as well as staying completely attached while defrosting.
- They are brightly coloured and prevent your dessert from showing through underneath.
- Your dessert can be cut neatly and without smearing.
- They do not freeze, even at low temperatures.
- They do not cover up the taste of your desserts; rather, they have a delicate flavour which goes perfectly together with them, enriching their taste.
- All our Glaze varieties are smooth and do not contain seeds, for easy and uniform Glaze.



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DEFRANS

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EVOLUTION GLAZE



Caramel



Strawberry



Pistachio



White
Chocolate



Lemon



Orange



Amarena-Cherry



Raspberry