

New

Matisse
Glitter
Mirror
Glaze

QZINA



High Drama - No Fuss

Make your creations sparkle like never before with all-new Matisse Glitter Mirror Glaze. This innovative product is the perfect finishing touch to make your chocolate and pastry creations really shine. Just as easy to use as other regular cold process glazes but with dazzling results!



Packing: 7 Kg pail
Shelf-Life: 12 months
Storage Conditions: below 20°C.
Do not store in direct sunlight.

MATISSE GLITTER MIRROR GLAZE – 1 X 7 KG TUB

ITEM	DESCRIPTION	PROCESS
118823	GLITTER MIRROR GLAZE RTU RUBY	Cold Process
118824	GLITTER MIRROR GLAZE RTU BRONZE	Cold Process
118825	GLITTER MIRROR GLAZE RTU GOLD	Cold Process
118826	GLITTER MIRROR GLAZE RTU SILVER	Cold Process

To receive pricing or place an order contact your local Qzina representative.

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Step-by-step on how to use Glitter Mirror Glaze with flat surface on chilled or frozen cakes and pastries



Glitter Mirror Glaze in a 7 kg plastic pail



Scoop Glitter Mirror Glaze straight from the pail onto the chilled cake



Gently spread Glitter Mirror Glaze by using a spatula



Evenly flatten onto the surface



Remove cake ring from chilled glazed cake



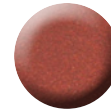
Garnish the cake

Advantages that a glaze contains glitter:

- Freeze and thaw stable
- Can be diluted if it needs to be less viscous
- Smooth and creamy texture without bubbles
- Glazing for frozen and chilled cake
- Leftover can be reused
- Special effect on cakes and pastries without any additional decorations
- Can be flavored with compounds or clear purees



Glitter Mirror Glaze RTU Ruby



Glitter Mirror Glaze RTU Bronze



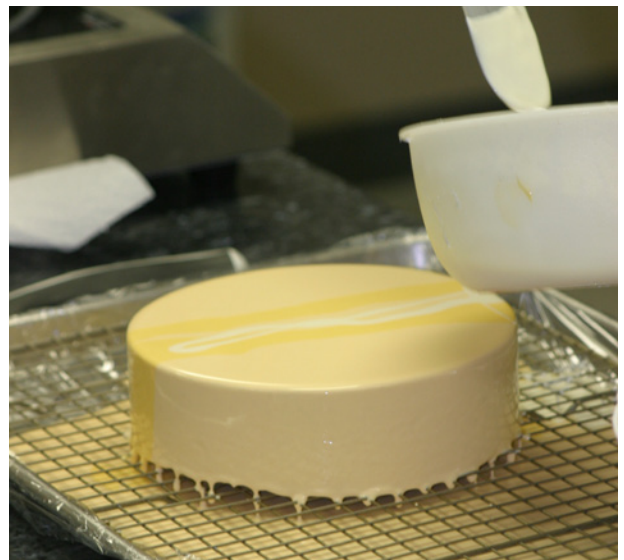
Glitter Mirror Glaze RTU Gold



Glitter Mirror Glaze RTU Silver

Recipe:

- Boil 120 gr / 4 oz concentrated Neutral Glaze with 80 gr / 3 oz of water
- Warm Neutral Mirror Glaze to 45°C
- Mix in RTU Glaze into the Mirror
- Add 50 gr / 2 oz Matisse Passionfruit Puree at room temperature
- Add 30 gr / 1 oz Glitter Mirror Glaze Gold
- Mix all together without incorporating air through a mixer
- Apply over cake at 40° to 45° C (105° to 115° F)
- Concentrated Glaze makes it easy to apply over the cake
- Mirror Glaze gives the glaze consistency
- Puree gives the glaze flavor
- And glitter is like the icing on the cake !



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