

Caramel Glaze

Recipe for 2.65 kg

Recipe No.: GS30000

2000 g 70.55 oz cold glazing gel
650 g 22.93 oz Caramel brûlé fleur de sel

Homogenise the cold glazing gel and Caramel Brûlé with some yellow food colour till smooth using a vacuum mixer.

Felchlin products

Art. no	Products
TM01	Caramel brûlé fleur de sel, Cream caramel Salt