

FILL&GLOSS

Surprising variety

Ch. Albrecht

ONE PRODUCT, MANY OPTIONS



Doughnut Fillings

Without a doubt, classic fillings such as red multi-fruit filling or apricot jam as well as cream or chocolate fillings are still a must-have in the range.

But modern and trendy flavours are also becoming increasingly popular. Individualise your fillings with Füll&Glanz, especially for doughnuts, and lose yourself in the endless expanses of the filling universe.

Tip: Most fillings can also be used as a glaze for doughnuts when set with Sanett (see basic recipe Mirror Glaze).

Marblings, baked

The prepared fillings can be marbled in curd or sponge mixes and baked off. Cheesecakes thus get a lot of colour and flavour in a simple way and quickly become a real eye-catcher in the sales counter.

Instructions: Use a piping bag to pipe the filling of your choice (e.g. with fruit puree) onto the unbaked curd or sponge mixture and marble it, then bake as usual.



Cream-Marblings

As a marbling, the fillings give cream slices and cakes a colourful finish and extra flavour.

Instructions: Use a piping bag to pipe the filling of your choice (e.g. with fruit puree) onto the cream and then marble.



Mirror Decoration

Seal the surfaces of slices and cakes with a homemade jelly where sweetness and flavour can be individually adjusted. The mirror decorations can be made in stock and are also perfect for „warm flavours“.

With our clean-label Pastes for Fine Pastry, more than 50 different mirror decorations are possible without artificial colouring.

Instructions: Simply pour the universal or fruit filling onto the cooled, set surface of the slice/cake and spread thinly until smooth.

Mirror Glaze

Whether fine mousse cakes or filigree cream desserts, they become real eye-catchers with a mirror glaze coating. With our recipe, you can now make mirror glaze without time-consuming tempering!

Instructions: Prepare Mirror Glaze according to the basic recipe and coat the cooled or frosted cakes or pastries with it, slightly warm Mirror Glaze as required. Important: The surfaces must be cleanly coated and smooth, this is the only way to show off the glossy coating to its full advantage.



Vegan Cream

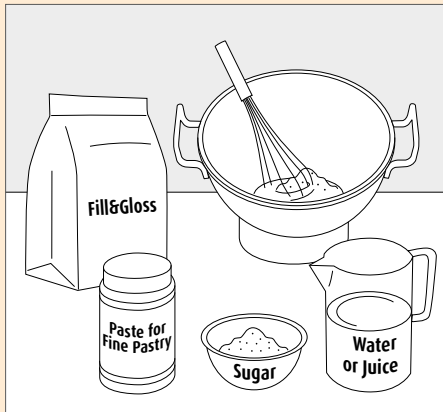
Indulgence for everyone! Our vegan cold cream simply tastes good to everyone. And all customers who either have a vegan diet or want to/need to do without a classic custard cream for health reasons (keyword: lactose intolerance) are delighted that you now have a delicious addition to your range.

Instructions: Prepare vegan cream filling with oat drink, or other milk alternatives, according to the basic recipe and use as an alternative for classic cream in e.g. pastries.

BASIC RECIPES

for fillings, marblings and glazes

Universal filling



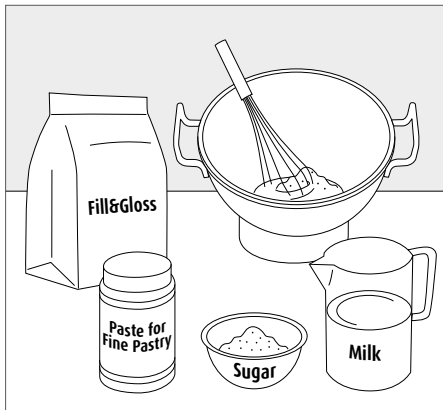
46310 Fill&Gloss	250 g
Sugar	0-100 g
Liquid	1.000 g
Paste for Fine Pastry of your choice	

Mix Fill&Gloss with sugar and blend into liquid and Paste for Fine Pastry of your choice. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass.



Tip: The universal filling can be prepared in stock and then processed variably for other fillings, mar-morias and coatings as required.

Universal filling, dairy based



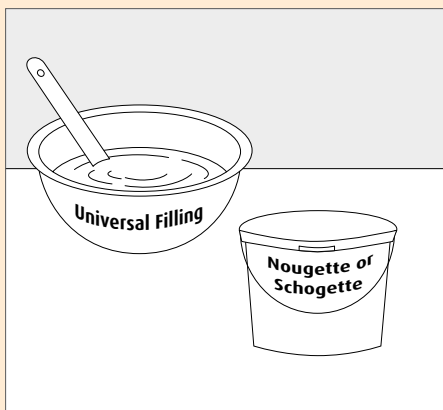
46310 Fill&Gloss	150-200 g
Sugar	0-100 g
Milk	1.000 g
Paste for Fine Pastry of your choice	

Mix Fill&Gloss with sugar and blend into milk and Paste for Fine Pastry of your choice. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass.



Tip: Milk gives the fillings a firmer consistency and more body.

Nougat and cocoa cream filling



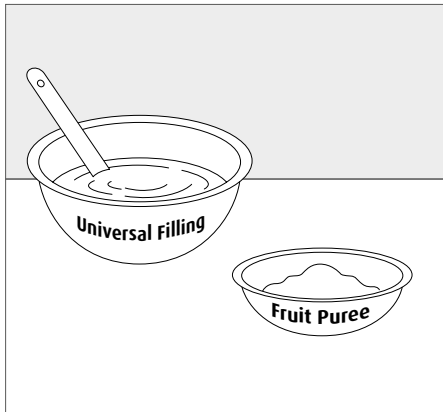
Universal filling	1 part
43422 Schogette or	
41122 Nougette	2 parts

Prepare 1 part universal filling with water or milk according to the basic recipe. Whip 2 parts warmed Nougette or Schogette and briefly fold in the universal filling.



Advantage: When processed in filling machines, the filling does not stiffen when it comes into contact with water.

Fruit filling



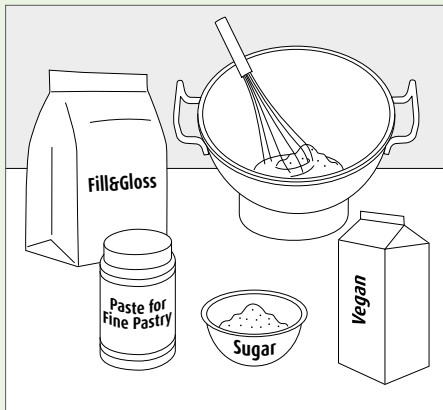
Universal filling	1 part
Fruit puree	1 part

Prepare universal filling according to basic recipe with water or fruit juice, mix 1:1 with any fruit puree and refine with Paste for Fine Pastry.



Tip: Give your marbling and fruit fillings a naturally fruity and fresh touch.

Cream filling, vegan



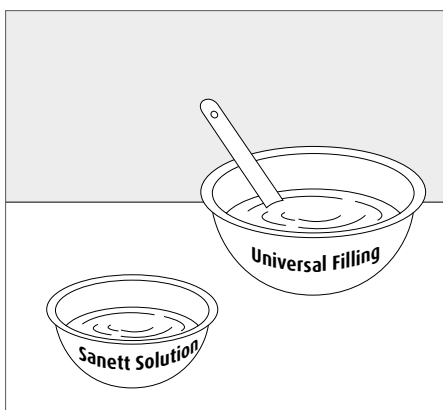
46310 Fill&Gloss	200 g
Sugar	50 g
Oat drink	1.000 g
21804 Vanilla BOURBON Paste	1 g
21604 Caramel Paste	4 g

Mix Fill&Gloss with sugar and blend into oat drink (or an other vegan milk alternative) and Pastes for Fine Pastry. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass.



Tip: The custard-like cream is bake-stable and is suitable, for example, as a filling for vegan puff pastry.

Glossy coating (Mirror Glaze)



Universal filling	1.000 g
Sanett Solution	160 g

Instructions:

Prepare universal filling with liquid of choice and add approx. 16 % Sanett Solution. Stir in the Sanett Solution and coat the cakes/pastries, if necessary warm up slightly again.



Tip: The pastries can be coated best when they are frozen.

Our »MULTITALENT«

for the production of
endless variety of
fillings and coatings

Aromatic fillings, colourful marbling and shiny glazes can be made quickly and very efficiently with Fill&Gloss. The instant jelly powder binds liquid foods and drinks without cooking. It offers endless possibilities for variety in the bakery and at the sales counter.

- Short ingredient list
- Vegan
- Unique brilliant gloss
- Consistency individually adjustable
- Sweetness and acidity individually adjustable
- Bake and freeze stable
- Versatile applications

Item-No.	46310
Product name	Fill&Gloss
Product description	Instant jelly powder
Basic recipe	water based: 250 g product : 1.000 g liquid + sugar + paste dairy based: 200 g product : 1.000 g milk + sugar + paste
Package	2 x 2,5-kg-PE-bags in carton

Reliable preparation



1. Mix Fill&Gloss with sugar, blend into paste and liquid of your choice.



2. Allow to rest for 10 minutes.



3. Whip 5 minutes until you receive a homogeneous, smooth and shiny mass.



Real variety:

Individualised fillings, radiant shiny mirror glazes and colourful marbled frostings, all with Fill&Gloss!

Product information