

# SMART GLAZES

Add a touch of absolute elegance and style to your confections by decorating them with **PreGel Five Star Chef smART Glazes**.

Born of intense research, these top-quality, cold process mirror glazes simplify the traditional method for coating your desserts.

The **smooth and fluid texture** of **smART Glazes** makes them ready to use directly at room temperature without the need for heating in microwave.

The cold process product allows for **easy glazing** of mousses, Bavarian creams, modern cakes, and semifreddos. **smART Glazes** prevent desserts from melting during the application process and allow for any imperfections to be retouched at a later time.

Moreover, thanks to their revolutionary **anti-freezing texture**, **smART Glazes** evenly coat all dessert surfaces (both vertical and horizontal), ensuring a perfect and **uniform grip** and hold even while thawing. Additionally, **smART Glazes** allow for consistently clean, smear-free cuts during slicing.

Available in nine flavors, Five Star Chef's line of **smART Glazes** boasts **well-characterized, yet delicate flavors** that enrich desserts without overpowering them.

With their **crystal-like shine** and **intense colors**, **smART Glazes** ensure an exquisite and refined look for instantly eye-catching desserts that are as beautiful as sparkling jewels.

Packaging : 2 buckets x 3 kg

**PreGel**  
*Your passion. Our ingredients.*

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PASTRY

**Five Star Chef**

PreGel

*from  
our  
family  
to  
yours*

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# SMART GLAZES

## Method:

- ★ Always use smART Glazes at room temperature (22-25°C/71-77°F).
- ★ Pour the required amount of product in a pitcher and stir with a clean spatula to reach the optimal level of fluidity (be careful not to incorporate air during this process).
- ★ If the glaze is still too thick, add 5-10% of mineral water to the quantity of product you are using. This will make the glaze more fluid, brighter, and easier to use.
- ★ Take the completely frozen dessert out of the freezer and delicately wipe away any traces of frost from the surface with paper towel.
- ★ Place the frozen dessert on a grid and glaze it. If the surface is flat, remove the excess glaze with a spatula, then slowly move the grid with rotatory movements to evenly coat the sides and let the excess product glide away. Correct any imperfections, and then carefully clean the bottom edges of the dessert with a spatula.
- ★ Let the glazed dessert set at -18°C/-64°F for at least 2-3 hours, then plate the dessert and garnish to taste.
- ★ Store the dessert depending on the temperature of consumption (+4°C/39°F for mousses and bavarian creams; -18°C/-64°F for semifreddos).

## Chef's tips:

- ★ Carefully cleaning the bottom edges of the dessert before plating is crucial to ensure a flawless and refined look.
- ★ Respecting the setting time of smART Glaze is vital to ensure neat, smear-free slicing up to the last slice.  
If needed, it is possible to correct any imperfections at a later stage. That's one of the great benefits of cold-process glazing.



NEUTRAL  
(Code 96002)



RASPBERRY  
(Code 96202)



STRAWBERRY  
(Code 96102)



AMARENA-CHERRY  
(Code 96302)



PISTACHIO  
(Code 96802)



LEMON  
(Code 96402)



ORANGE  
(Code 96502)



CHOCOWHITE  
(Code 96602)



CARAMEL  
(Code 96702)



EVOLUTION GLAZE CHOCOLATE\*  
(Code 34402)

\*Chocolate version is still available from the Evolution Glaze line. Its recipe remains unchanged, and therefore needs to be heated before use.

