

2 minutes application break

# Glace

## Facts

**Origin** Europe

**Dates back** Ancient

**Ingredients** Sugar, water, and flavorings

Topping or decoration for various dishes and baked goods

## MixSing Standard



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Glace (or glacé) is a type of icing made from sugar and water that is used to decorate and flavour cakes, pastries, and other desserts. The origins of glace can be traced back to medieval Europe, where it was used as a decorative element for cakes and pastries. The technique of making glace was perfected during the Renaissance and became a popular way to decorate desserts and sweetmeats.

Glace is made by dissolving sugar in water and then heating the mixture to a high temperature until it reaches a glossy, smooth consistency. The glace can then be flavoured with various ingredients such as

vanilla, lemon, or almond extract. The glace is then used to coat cakes, pastries, or other desserts, or it can be used to make intricate decorations such as flowers or patterns.

Professional pastry chefs and confectioners often used the technique of making glace, and it was considered a mark of skill and craftsmanship. Glace was often used to decorate cakes and pastries for special occasions such as weddings and festivals.

Today, glace is still used as a decorative element for cakes, pastries, and other desserts, but it is also commonly used as a coating for candies and fruit.

Glace is a staple in many cuisines and is a popular ingredient in many desserts. The popularity of glace has spread worldwide, and it can be found in many different cuisines. It is commonly used in French and Italian cuisine, but it can also be found in other cuisines, such as Latin American and Asian cuisines.