

2 minutes application break

# Icing



## Facts

**Origin** Europe

**Dates back** 18th century

**Ingredients** Sugar, egg whites, lemon juice, milk and water

Topping or filling for cakes and other 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

Icing, also known as frosting, is a sweet and creamy topping used to decorate and add flavour to cakes, cookies, and other pastries. The origins of icing can be traced back to medieval Europe, where it was used to add sweetness and flavour to plain cakes and bread. In the 18th century, icing became more popular and began to be used in a broader range of pastries and desserts, particularly royal icing, made from sugar, egg whites, and lemon juice.

There are many different types of icing, each with its unique texture, flavour, and appearance. Some popular kinds of icing include buttercream, cream cheese, royal

icing, and fondant. Buttercream is made from butter, sugar, and milk or cream and is often used as a filling and frosting for cakes.

Cream cheese icing is made from cream cheese, butter, and sugar and is commonly used on carrot cakes and red velvet cakes. Royal icing is made from sugar, egg whites, and lemon juice and is often used for decorating cookies and other baked goods.

Fondant is a type of icing made from sugar, water, and corn syrup and is often used to create smooth, sculpted surfaces on cakes. Icing is a versatile ingredient that can be used in various dishes. It's a popular topping

for cakes, cookies, and other pastries, and it's often used as a base for other desserts, such as trifle or parfait. Icing can also be used as a filling for pastries and tinted with food colouring to create different colours and designs.

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