

# Éclair Sauce

Vizyon Select Éclair Sauce can be used on éclairs, pastries and cookies for coating and decoration.

Enriches your products by giving them great flavour and unique look.



# ECLAIR SAUCE



Vizyon Select Eclair Sauce provides a quick, **ready-to-use** covering solution for use over **eclairs and pastries**. Provides a **bright, crisp coating**. **Heat** the eclair sauce **straight from the pail**. Nothing further required. Use on **eclairs, profiteroles, donuts, cookies and cakes**. **Retains its crispness and shine** on your desserts. **Raspberry flavoured eclair sauces** add a touch of difference. Create **chocolate decorations** by pouring onto a marble surface. Allow to cool slightly and then **lift or manoeuvre** the chocolate.



## DID YOU KNOW

- ✓ Gluten-free & Vegan (Bitter only)
- ✓ Freeze-thaw stable
- ✓ Great donut-covering solution
- ✓ Use to create chocolate decorations
- ✓ Can apply onto ice creams
- ✓ Just heat and apply

Brand Name	Assortments	Directions for Use	Package
<b>Vizyon Select Eclair Sauce</b>	<ul style="list-style-type: none"> <li>• Bitter (Dark)</li> <li>• White Chocolate</li> <li>• Raspberry</li> </ul>	Melt Vizyon Select Eclair Sauce in a bain-marie until the sauce reaches a smooth, spreadable texture. Then cool the sauce down to around 37-40°C and apply over eclair, profiteroles, pate a choux, cakes and cookies for decoration and taste.	24 kg carton box (6 kg pail x 4 pcs.)