

# Royal Icing

# Ovoneve®

STABILIZED HIGHLY WHIPPING ALBUMIN IN POWDER

## Royal Icing

By the Master Pier Paolo Magni

*"Ovoneve in icing preparation: Perfect results for tightness, lightness and colours mixing. It dries quickly and no marks are left".*

**Ingredients**

|        |             |
|--------|-------------|
| 20 g   | Ovoneve     |
| 250 g  | water       |
| 1000 g | icing sugar |
| 120 g  | water       |

**Water-soluble  
food colouring**



**Blend carefully Ovoneve with the icing sugar, hydrate and whip.**



**Add colouring to get the wished colour.**



**Preparation of a topping store.**



**Express topping, writings, edgings, etc.**



**Tightness and lightness for leaves, flowers, swallows, etc.**