

Egg Wash Tips

When next choosing a pastry brush, consider a traditional brush, one made with goose feathers.

A conventional pastry brush made with synthetic bristles can become irritating when they become brittle through constant washing and drying, for they lose their bristles and often over your pastry.



A pastry brush made with goose feathers however, is naturally born to withstand getting wet and dry on a daily basis.

A goose feathered brush will never lose its fibres, it will give you a perfect covering of egg wash each and every time.



Lastly remember when egg washing your pastry to add a few drops of cold water to your egg wash, this will help breakdown the enzymes in the white of the egg. Having done so, you can then apply the egg wash evenly and without any snail trails of the egg white covering your delicate pastries.

charcutieranglais.blogspot.com/2011/01/egg-wash-tips.html

Fante's Tip:

Feather brushes can be swished clean in warm water and mild soap solution, then swished in clear water to rinse, and allowed to air dry. To sterilize your feather brush, place it in the microwave on high power for about 30 seconds.

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