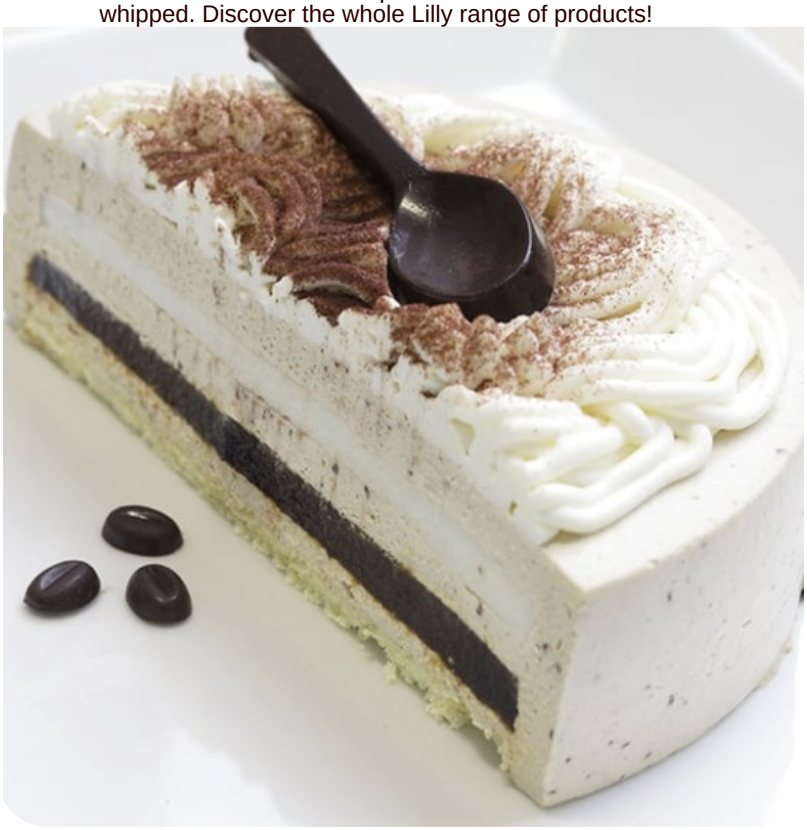
LILLY CAPPUCCINO

PASTRY LILLY

Cappuccino flavoured powdered mix, specially designed for cold process making of mousses, bavarois and chilled desserts. Quick and easy to use in cold process, it is an excellent replacement for sheet gelatin. Freeze-stable, guaranteed clean-cut results. Neutral flavour version can be also used to make fresh liquid cream stable and firmer when whipped. Discover the whole Lilly range of products!



MODALITÀ D'USO

- **Bavarois**
- **Mousse**
- **Semifreddo**
- **Panna cotta**
- **Jellying agent**

DETTAGLI PRODOTTO

Codice prodotto 01070599

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Soybeans



Milk

INFO

Details
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Description
powdered preparation for the realization of bavarian creams, mousses and soft ice cream cakes with cappuccino taste and small chocolate pieces.

Denomination
semifinished product for cream based cakes.

Directions for use
LILLY CAPPUCCINO_____ 200 g
water (10-15°C)_____ 250 g
whipped cream_____ 1000 g
Mix LILLY CAPPUCCINO with the water using a whisk and gradually add the unsweetened whipped cream. Put in the suitable moulds and place in refrigerator for at least 2 hours or in a freezer for at least 40 minutes.