



LILLY CARAMEL

PASTRY

LILLY

Caramel 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!

Product details

COD 000198

Allergeni/cross contaminazioni

Allergens



siero di latte in polvere

Cross-contaminations



Soybeans

Modalità d'uso



Bavarois



Panna cotta



Mousse



Jellying agent



Semifreddo