

# LILLY CHEESE-KAESE

PASTRY LILLY

Powdered mix made from quark, cheese, specially designed for cold process making of mousses, bavaois 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



Bavaois



Mousse



Semifreddo



Panna cotta



Jellying agent

## DETTAGLI PRODOTTO

Codice prodotto 01070533

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

## INFO

### Details

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### Description

**irca**  
GROUP

Extraordinary  
made simple.

powdered preparation based on quark in powder for the realization of bavarian creams, mousses and soft ice cream cakes.

**Denomination**

semifinished product for cream based cakes.

**Directions for use**

LILLY KAESE \_\_\_\_\_ 200 g

water (10-15°C) \_\_\_\_\_ 500 g

whipped cream \_\_\_\_\_ 500 g

Mix LILLY CHEESE KAESE 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.



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