

# LILLY CIOCCOLATO

## BIANCO

PASTRY LILLY

Powdered mix made from white chocolate, specially designed for cold process making of mousses, bavaoiss 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



Bavaoiss



Mousse



Semifreddo



Panna cotta



Jellying agent

### DETTAGLI PRODOTTO

Codice prodotto 01070754

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

### INFO

#### Details

Powdered mix made from white chocolate, specially designed for cold process making of mousses, bavaoiss 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.

#### Description

**irca**  
GROUP

Extraordinary  
made simple.

powdered preparation for the creation of Bavarian cream cakes, mousses and soft ice cream cakes with white chocolate.

**Denomination**

semifinished product for cream cakes.

**Directions for use**

LILLY CIOCCOLATO BIANCO\_\_\_\_\_ 200 g

water or milk (15-20°C)\_\_\_\_\_ 300 g

cream (4-5°C)\_\_\_\_\_ 1000 g (or sweetened cream at 50/100 g/lt)

Whip the cream, water or milk and LILLY CIOCCOLATO BIANCO in a planetary mixer with a whisk. Put in the apposite moulds and place in the refrigerator for at least 2 hours or in a freezer for at least 40 minutes.

The product may also be used with the indirect method by previously mixing LILLY CIOCCOLATO BIANCO with the water or milk using a whisk and then adding the unsweetened and slightly whipped cream.

**INSTRUCTIONS:**

- to obtain bavarian creams, mousses, ice-cream cakes with more intense taste and colour it is advisable to increase the dose of LILLY CIOCCOLATO BIANCO mentioned in the above recipe up to 250g.
- Add sugar to the cream if desired.
- in case of use of cream's vegetable substitutes, we recommend to increase the dosage of water or milk bringing it to 300g and not to whip the mixture for long time so as to avoid a too strong consistency.



**Extraordinary  
made simple.**