LILLY CIOCCOLATO

PASTRY LILLY

Powdered mix made from chocolate, 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**
- **Jellying agent**
- **Mousse**
- **Panna cotta**
- **Semifreddo**

DETTAGLI PRODOTTO

Codice prodotto 01070498

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

INFO

Details
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Description
powdered preparation for the creation of Bavarian cream cakes, mousses and soft ice cream cakes with chocolate in powder

Denomination
semifinished product for cream cakes.

Directions for use
LILLY CIOCCOLATO_____ 200 g
water or milk (15-20°C)_____ 300 g
cream (4-5°C)_____ 1000 g
Whip the cream, water or milk and LILLY CIOCCOLATO 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 with the water or milk using a whisk and then adding the unsweetened and slightly whipped cream.
In order to obtain a striking presentation, cover or decorate with one of the MIRROR range products, using the flavour of your choice.
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 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.