



LILLY CIOCCOLATO

PASTRY

LILLY

Powdered mix made from chocolate, specially designed for cold process making of mousses, bavares 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 000201

Allergeni/cross contaminazioni

Cross-contaminations



Soybeans



Milk

Modalità d'uso



Bavares



Panna cotta



Jellying agent



Semifreddo



Mousse