



LILLY CIOCCOLATO LATTE

PASTRY

LILLY

Powdered mix made from milk 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!

Product details

COD 000202

Allergeni/cross contaminazioni

Allergens



latte intero e scremato in polvere

Cross-contaminations



Soybeans

Modalità d'uso



Bavarois



Panna cotta



Mousse



Jellying agent



Semifreddo