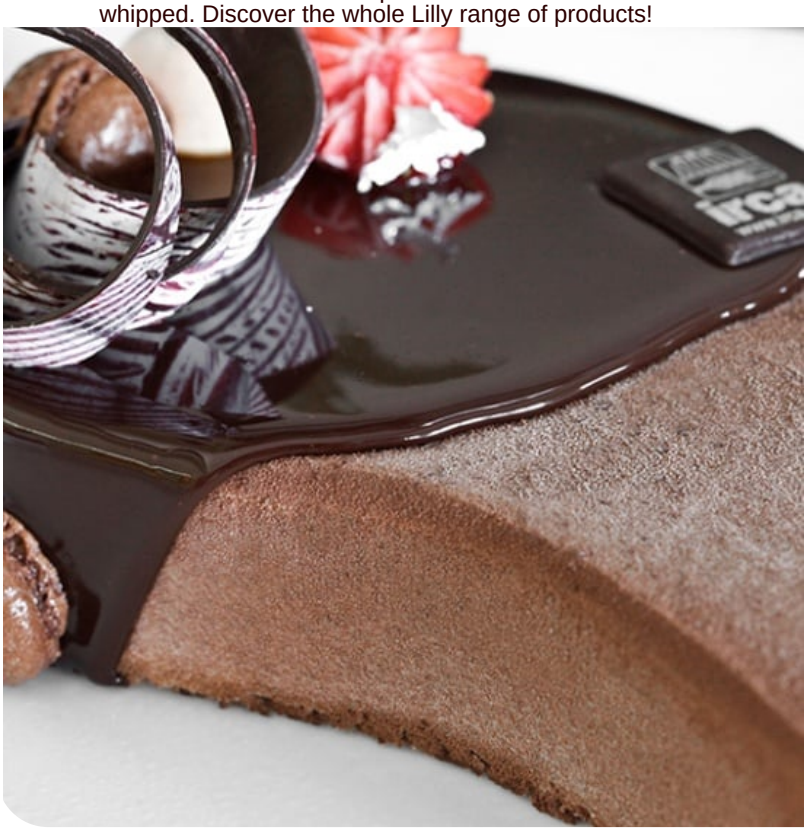
LILLY CIOCCOLATO LATTE

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!



MODALITÀ D'USO

- **Bavarois**
- **Mousse**
- **Semifreddo**
- **Panna cotta**
- **Jellying agent**

DETTAGLI PRODOTTO

Codice prodotto 01070753

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Details
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.

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

Denomination
semifinished product for cream cakes.

Directions for use
LILLY CIOCCOLATO LATTE_____ 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 LATTE 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 LATTE 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 LATTE 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.