LILLY LIMONE

PASTRY LILLY

Lemon flavoured powdered mix, 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 01070505

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Cross-contaminations



Soybeans



Milk

INFO

Details
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Description
powdered preparation for the creation of lemon bavarian cream cakes, lemon mousses and lemon soft ice cream cakes.

Denomination
semifinished product for cream cakes.

Directions for use
LILLY LIMONE_____ 200 g
water or milk (15-20°C)___ 300 g
cream(4-5°C)_____ 1000 g
Whip the cream, water or milk and LILLY LIMONE 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 LIMONE 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.
Add sugar to the cream if desired.
INSTRUCTIONS:
- to obtain bavarian creams, mousses, ice-cream cakes with more intense taste and colour it is advisable to increase the dose of LILLY LIMONE 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.