LILLY MANGO

PASTRY LILLY

Mango 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 01070601

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Cross-contaminations



Soybeans



Milk

INFO

Details
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Description
powdered preparation for the realization of mango bavarian creams, mousses and soft ice cream cakes.

Denomination
semifinished product for cream cakes.

Directions for use
LILLY MANGO_____ 200 g
water or milk (15-20°C)_____ 300 g
cream (4-5°C)_____ 1000 g
Whip the cream, water or milk and LILLY MANGO 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 MANGO with the water or milk using a whisk and then adding the unsweetened and slightly whipped cream.