

LILLY NEUTRO



Powdered mix with neutral flavour, specially designed for cold process making of mousses, bavarois and chilled desserts. It can be also used to make fresh liquid cream stable and firmer when whipped. Quick and easy to use in cold process, it is an excellent replacement for sheet gelatin. Freeze-stable, guaranteed clean-cut results. Discover the whole Lilly range of products!

Product details

COD 000207