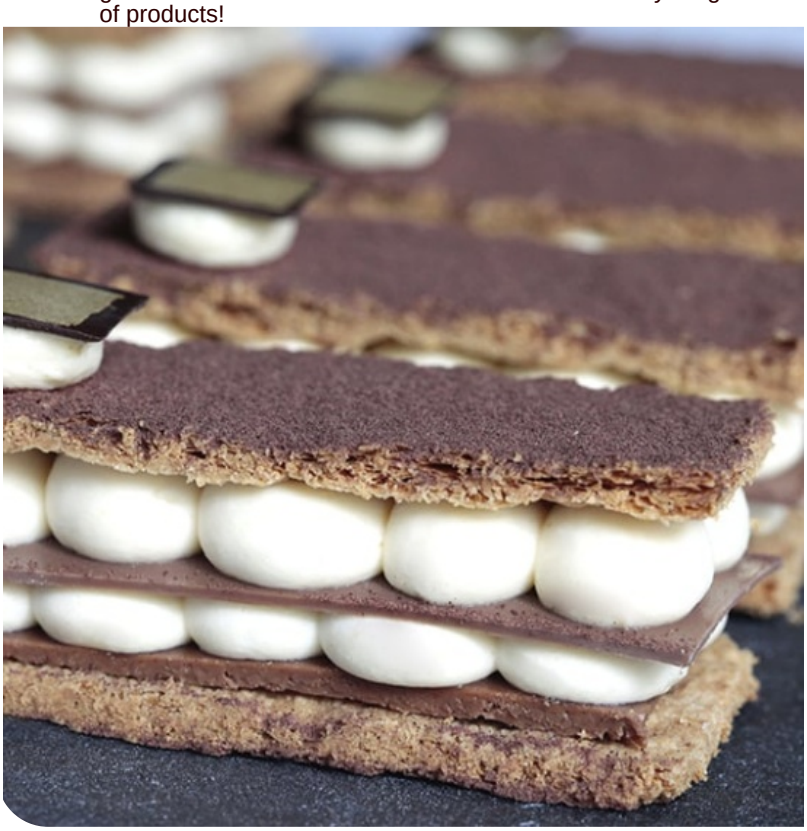
LILLY NEUTRO

PASTRY LILLY

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!



MODALITÀ D'USO

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

DETTAGLI PRODOTTO

Codice prodotto 01070085

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Milk

Cross-contaminations



Eggs

INFO

Details
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.

Description
white powder; neutral base for the cold making of Bavarian cream, mousse, 'Semifreddi', etc.

Denomination
semifinished product for cream cakes.

Directions for use
LILLY_____ 200 g
water or milk_____ 200 g
unsugared cream (4-5°C)_____ 1000 g
fruit base_____ at pleasure
whip the cream, water or milk and LILLY NEUTRAL in planetary with whisk, add the chosen flavouring (MORELLINA, MORELLINA BITTER, IRCA CHOC, IRCACAO, COVERCREAM CHOCOLATE, HAZELNUT PASTE, ZABAIONE PASTE or fruit paste) gently strirring.
Place a thin layer of sponge cake on the bottom of suitable moulds and fill them uniformly. Put in a refrigerator or freezer for about 40 minutes. For a particularly effective presentation, cover or decorate with MIRROR CHOCOLATE, MIRROR WHITE CHOCOLATE or MIRROR CARAMEL (shiny, freeze-resistant coating creams).
INSTRUCTIONS
- Add sugar to the cream when it is deemed necessary.
- If two flavours are used in the recipe, it is advisable to separate them with a thin layer of sponge cake.

DETTAGLI PRODOTTO

Codice prodotto 01070508

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Eggs



Soybeans

INFO

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