



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!

Product details

COD 000207

Allergeni/cross contaminazioni

Allergens



latte scremato in polvere

Cross-contaminations



Eggs

Modalità d'uso



Bavarois



Panna cotta



Mousse



Jellying agent



Semifreddo