

LILLY NOCCIOLA

PASTRY LILLY

Hazelnut 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



Panna cotta



Mousse



Jellying agent



Semifreddo

DETTAGLI PRODOTTO

Codice prodotto 01070603

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk



Nuts

Cross-contaminations



Cereals



Eggs



Soybeans

SO₂

Sulphur

INFO

irca
GROUP

Extraordinary
made simple.

Details

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Description

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

Denomination

semifinished product for cream based cakes.

Directions for use

LILLY HAZELNUT _____ 200 g

water (10-15°C) _____ 250 g

whipped cream _____ 1000 g

Mix LILLY HAZELNUT with the water using a whisk and gradually add the unsweetened whipped cream. Put in the suitable moulds and place in refrigerator for at least 2 hours or in a freezer for at least 40 minutes.



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