



# LILLY PERA

PASTRY    LILLY

Pear 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!

## Product details

COD 000210

## Allergeni/cross contaminazioni

Cross-contaminations



Cereals



Eggs



Soybeans



Milk

## Modalità d'uso



Bavarois



Panna cotta



Mousse



Jellying agent



Semifreddo