



LILLY STRACCIATELLA

PASTRY

LILLY

Powdered mix with chocolate chips, specially designed for cold process making of stracciatella flavoured 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 000211

Allergeni/cross contaminazioni

Allergens



lecitina di soia



LATTE scremato in polvere

Modalità d'uso



Bavarois



Panna cotta



Mousse



Jellying agent



Semifreddo