

LILLY YOGURT

PASTRY LILLY

Yogurt flavoured powdered mix, specially designed for cold process making of mousses, bavaois 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



Bavaois



Mousse



Semifreddo



Panna cotta



Jellying agent

DETTAGLI PRODOTTO

Codice prodotto 01070506

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Details

Yogurt flavoured powdered mix, specially designed for cold process making of mousses, bavaois 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.

Description

powdered preparation for the creation of yoghurt bavarian cream cakes, yoghurt mousses and yoghurt soft ice cream cakes.

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for cream cakes.

Directions for use

LILLY YOGURT _____ 200 g

water (10-15°C) _____ 500 g

whipped cream _____ 600 g

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

In order to obtain a striking presentation, cover or decorate with one of the MIRROR range products, using the flavour of your choice.

INSTRUCTIONS: add sugar to the cream if desired.



Extraordinary
made simple.