LILLY YOGURT

PASTRY LILLY

Yogurt 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**
- **Mousse**
- **Semifreddo**
- **Panna cotta**
- **Jellying agent**

DETTAGLI PRODOTTO

Codice prodotto 01070506

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Milk

Cross-contaminations



Soybeans

INFO

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

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.