

JOYDESSERT NEUTRO

PREMIUM

GELATO JOYDESSERT

Powder mix in neutral flavour, specially designed to make bavaroises, mousses and chilled desserts. It doesn't contain vegetable fats and it is gluten-free.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070669

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



INFO

Description

neutral base in powder for the cold making of Bavarian cream, mousse, 'Semifreddi'

Denomination

semifinished product for cream cakes.

Directions for use

JOYDESSERT NEUTRAL PREMIUM __ 200 g

water (10-15°C) _____ 300 g

whipped cream _____ 1000 g

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Extraordinary
made simple.

Mix JOYDESSERT NEUTRAL PREMIUM with the water using a whisk (add flavouring paste if requested); then gradually add the unsweetened whipped cream, previously prepared. Put in the apposite moulds and place in the refrigerator for at least 2 hours or in a freezer for at least 40 minutes.
Store in refrigerator (+ 4°C)



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