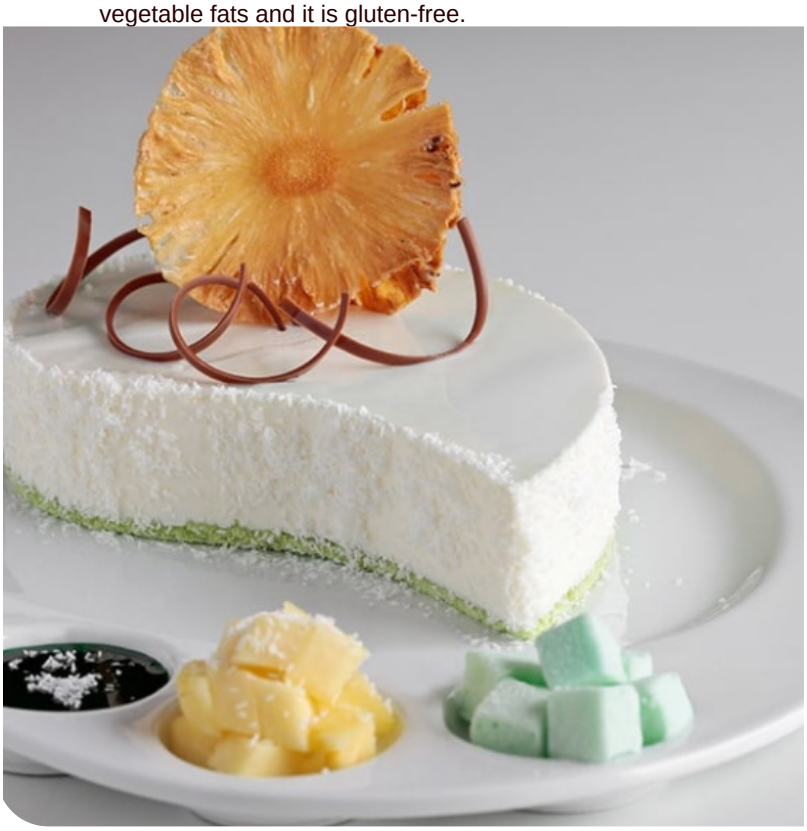
JOYDESSERT NEUTRO PREMIUM

GELATO JOYDESSERT

Powder mix in neutral flavour, specially designed to make bavaroises, mousses and chilled desserts. It does'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

irca GROUP Extraordinary made simple.

Milk

Cross-contaminations

Soybeans

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
Mix JOYDESSERT NEUTRAL PREMIUM with the water using a whisk (add flavouring paste if requested); than 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)