

# LILLY MANGO

PASTRY LILLY

Mango 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 01070601

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

## INFO

### Details

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GROUP

Extraordinary  
made simple.

**Descrizione**

powdered preparation for the realization of mango bavarian creams, mousses and soft ice cream cakes.

**Denomination**

semifinished product for cream cakes.

**Directions for use**

LILLY MANGO \_\_\_\_\_ 200 g

water or milk (15-20°C) \_\_\_\_\_ 300 g

cream (4-5°C) \_\_\_\_\_ 1000 g

Whip the cream, water or milk and LILLY MANGO in a planetary mixer with a whisk. Put in the apposite moulds and place in the refrigerator for at least 2 hours or in a freezer for at least 40 minutes.

The product may also be used with the indirect method by previously mixing LILLY MANGO with the water or milk using a whisk and then adding the unsweetened and slightly whipped cream.



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