

LILLY STRACCIATELLA

PASTRY LILLY

Mezcla en polvo con trocitos de chocolate, especialmente diseñada para la elaboración en frío de mousses, bavaoís y postres fríos con sabor a stracciatella. Rápida y fácil de usar en frío, es un excelente sustituto de la gelatina en láminas. Resistente a la congelación, garantiza resultados perfectos. La versión de sabor neutro también se puede usar para estabilizar y dar mayor firmeza a la nata líquida fresca al batirla. ¡Descubre toda la gama de productos Lilly!



MODALITÀ D'USO



Bavaoís



Mousse



Semifreddo



Panna cotta



Jellying agent

DETTAGLI PRODOTTO

Codice prodotto 01070583

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja



Leche

INFO

Detalles

Powdered mix with chocolate chips, specially designed for cold process making of stracciatella flavoured mousses, bavaoís 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.

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GROUP

Extraordinary
made simple.

Descripción

powdered preparation for the creation of bavarian cream cakes, mousses and soft ice cream cakes with dark chocolate pieces.

Denomination

semifinished product for cream cakes.

Directions for use

LILLY STRACCIATELLA _____ 250 g

water or milk (15-20°C) _____ 200 g

cream (4-5°C) _____ 1000 g

Whip the cream, water or milk and LILLY STRACCIATELLA 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 STRACCIATELLA with the water or milk using a whisk and then adding the unsweetened and slightly whipped cream.

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



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