

LILLY STRACCIATELLA

PASTRY LILLY

Préparation en poudre aux pépites de chocolat, spécialement conçue pour la réalisation à froid de mousses, bavaoïs et desserts glacés à la stracciatella. Rapide et facile d'utilisation, elle remplace avantageusement la gélatine en feuilles. Stable à la congélation, elle garantit des résultats impeccables. La version neutre permet également de stabiliser la crème liquide fraîche et de la rendre plus ferme une fois fouettée. Découvrez toute la gamme Lilly !



MODALITÀ D'USO



Bavaoïs



Mousse



Semifreddo



Panna cotta



Jellying agent

DETTAGLI PRODOTTO

Codice prodotto 01070583

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja



Lait

INFO

Détails

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

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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