



## LILLY HAZELNUT 6

Hazelnut flavoured powdered mix, specially designed for cold process making of mousses, bavarois 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!

### PRODUCT DETAILS

COD 01070603

CLAIMS

### DIRECTIONS FOR USE

LILLY HAZELNUT \_\_\_\_\_ 200 g

water (10-15°C) \_\_\_\_\_ 250 g

whipped cream \_\_\_\_\_ 1000 g

Mix LILLY HAZELNUT with the water using a whisk and gradually add the unsweetened whipped cream. Put in the suitable moulds and place in refrigerator for at least 2 hours or in a freezer for at least 40 minutes.

### TECHNICAL DENOMINATION

semifinished product for cream based cakes.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

