



## LILLY YOGURT 6

Yogurt 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 01070506

CLAIMS

### DIRECTIONS FOR USE

LILLY YOGURT \_\_\_\_\_ 200 g

water (10-15°C) \_\_\_\_\_ 500 g

whipped cream \_\_\_\_\_ 600 g

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

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

INSTRUCTIONS: add sugar to the cream if desired.

### TECHNICAL DENOMINATION

semifinished product for cream cakes.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

