



## LILLY MANGO 6

Mango 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 01070601

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS



### 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.

### TECHNICAL DENOMINATION

semifinished product for cream cakes.