



CHOCOLATE BAVAROISE, MOUSSE AND FROZEN DESSERT

👤 Basic level

THREE DIFFERENT IDEAS FOR EXQUISITE SPOON DESSERTS

BASIC RECIPE FOR CHOCOLATE FLAVOURED MOUSSE AND BAVAROISE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE
water - (15-20°C)
liquid cream 35% fat - (4-5°C)

PREPARATION

200g -Whip cream, LILLY CIOCCOLATO FONDENTE and water or milk in a
300g planetary mixer with a whisk attachment, until well combined and firm.
1.000g

BASIC RECIPE FOR CHOCOLATE FLAVOURED FROZEN DESSERT

INGREDIENTS

LILLY CIOCCOLATO FONDENTE
water
italian meringue
liquid cream 35% fat

PREPARATION

200g -Mix LILLY to water using a whisk.
300g -Combine the mixture to the Italian meringue by stirring gently.
500g -Then, carefully combine to cream.
500g

Final composition

-Pour the mousse or the bavarise in proper silicone moulds and refrigerate for at least 2 hours or freeze them for at least 40 minutes.
-Put the frozen desserts in the freezer for at least 40 minutes.