



# CHOCOLATE BAVAROISE, MOUSSE AND FROZEN DESSERT

🏠 Basic level

THREE DIFFERENT IDEAS FOR EXQUISITE SPOON DESSERTS

## BASIC RECIPE FOR CHOCOLATE FLAVOURED MOUSSE AND BAVAROISE

LILLY CIOCCOLATO FONDENTE - 250g

if you prefer a firmer texture and a stronger flavour

water

liquid cream 35% fat

200g

300g

1.000g

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

## BASIC RECIPE FOR CHOCOLATE FLAVOURED FROZEN DESSERT

LILLY CIOCCOLATO FONDENTE

water

- made with TOP MERINGUE

liquid cream 35% fat - whipped

200g

300g

500g

500g

Mix LILLY to water using a whisk.

Combine the mixture to the Italian meringue by stirring gently.

Then, carefully combine to cream.

## FINAL COMPOSITION

Pour the mousse or the bavaoise 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.



Extraordinary  
made simple.