

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 bavaroise 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.