



RASPBERRY BAVAROISE, MOUSSE AND FROZEN DESSERT

 Basic level

BASIC RECIPE

BASIC RECIPE FOR RASPBERRY FLAVOURED MOUSSE AND BAVAROISE

INGREDIENTS

LILLY LAMPONE

water

liquid cream 35% fat

PREPARATION

200g -Whip cream, water and LILLY LAMPONE in a planetary mixer with the whisk
200g attachment, until well-combined, soft and creamy.
1.000g

TIPS:

-You can also use the product through indirect method: dissolve LILLY LAMPONE into water or milk by stirring with a whisk, then combine it to unsugared slightly whipped cream.
-If you prefer, you can add sugar to cream.

DAIRY-FREE BASIC RECIPE FOR RASPBERRY FLAVOURED MOUSSE AND BAVAROISE

INGREDIENTS

LILLY LAMPONE

vegetable cream

water

PREPARATION

200g -Whip vegetable cream, water and LILLY LAMPONE in a planetary mixer
800g with the whisk attachment, until well-combined, soft and creamy.
400-500g

TIPS:

- It is recommended not to whip the mixture for too long, otherwise the mixture will become too firm.

ITALIAN MERINGUE FOR FROZEN DESSERTS

INGREDIENTS

TOP MERINGUE

water

PREPARATION

335g -In a planetary mixer, whip the ingredients at medium-high speed for 6-7
165g minutes or until voluminous and firm.

RASPBERRY FLAVOURED FROZEN DESSERT

INGREDIENTS

LILLY LAMPONE

water

Italian meringue - (with TOP MERINGUE)

liquid cream 35% fat

PREPARATION

200g -Dissolve LILLY LAMPONE in the water using a whisk, then combine with the
300g Italian meringue by stirring gently.
500g -In the end, combine to the slightly whipped cream.
500g

FINISHING

INGREDIENTS

MIRROR LAMPONE

BLITZ

PREPARATION

qb -Choose between our finishings MIRROR LAMPONE or BLITZ
qb

Final composition

FOR MOUSSE AND BAVAROISE

- Lay a thin sponge cake layer at the bottom of the moulds.
- Evenly fill them with the mousse, then use a spatula to smooth the surface.
- Refrigerate for 2 hours or freeze for about 40 minutes.
- For an eye-catching presentation, cover or decorate with MIRROR or BLITZ.

FOR THE FROZEN DESSERTS

- Pour in proper moulds and put in the blast chiller at -40??C for at least 2-3 hours.
- For an eye-catching presentation, cover or decorate with MIRROR or BLITZ.