



# RASPBERRY BAVAROISE, MOUSSE AND FROZEN DESSERT

🏠 Basic level

BASIC RECIPE

## BASIC RECIPE FOR RASPBERRY FLAVOURED MOUSSE AND BAVAROISE

### LILLY LAMPONE

water

liquid cream 35% fat

200g

200g

1.000g

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

ADVICE:

- 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

### LILLY LAMPONE

vegetable cream

water

200g

800g

400-500g

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

ADVICE:

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

## ITALIAN MERINGUE FOR FROZEN DESSERTS

### TOP MERINGUE

water

335g

165g

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

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GROUP

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## RASPBERRY FLAVOURED FROZEN DESSERT

### LILLY LAMPONE

water

- (made with TOP MERINGUE)

liquid cream 35% fat - slightly whipped

200g

300g

500g

500g

Dissolve LILLY LAMPONE in the water using a whisk, then combine with the Italian meringue by stirring gently.

In the end, combine to the slightly whipped cream.

## 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.



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