

# RASPBERRY BAVAROISE, MOUSSE AND FROZEN DESSERT

Basic level

## 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.

1.000a 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

#### **INGREDIENTS**

LILLY LAMPONE

vegetable cream water

#### **PREPARATION**

200g Whip vegetable cream, water and LILLY LAMPONE in a planetary mixer with

 $800g\ \ the$  whisk attachment, until well-combined, soft and creamy.

400-500g ADVICE:

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

## **ITALIAN MERINGUE FOR FROZEN DESSERTS**

**PREPARATION INGREDIENTS** 

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

## RASPBERRY FLAVOURED FROZEN DESSERT

INGREDIENTS	PREPARATION
LILLY LAMPONE 2	200g Dissolve LILLY LAMPONE in the water using a whisk, then combine with the
water 3	300g Italian meringue by stirring gently.
5	500g In the end, combine to the slightly whipped cream.
liquid cream 35% fat	500g

# **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.