



# RASPBERRY BAVAROISE, MOUSSE AND FROZEN DESSERT

chef 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 attachment, until well-combined, soft and creamy.  
200g 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 with the whisk attachment, until well-combined, soft and creamy.  
800g 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

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### INGREDIENTS

#### TOP MERINGUE

water

### PREPARATION

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

## RASPBERRY FLAVOURED FROZEN DESSERT

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### 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

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### INGREDIENTS

#### MIRROR LAMPONE

BLITZ

### PREPARATION

qb -Choose between our finishings MIRROR LAMPONE or BLITZ  
qb

## Final composition

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### 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.