

# LEMON BAVAROISE, MOUSSE AND FROZEN DESSERT

Basic level

#### BASIC RECIPE FOR LEMON FLAVOURED MOUSSE AND BAVAROISE

## Ingredients LILLY LIMONE

water - (15-20°C) liquid cream 35% fat - (4-5°C)

#### Preparation

200g Whip cream, water and LILLY LIMONE in a planetary mixer with the whisk

300g attachment, until well-combined, soft and creamy.

1.000g ADVICE:

- You can also use the product through indirect method: dissolve LILLY LIMONE 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 LEMON FLAVOURED MOUSSE AND BAVAROISE

## Ingredients LILLY LIMONE

water

vegetable cream

#### Preparation

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

 $400\mbox{-}500g~$  the whisk attachment, until well-combined, soft and creamy.

800g ADVICE:

- 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

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

#### **LEMON FLAVOURED FROZEN DESSERT**

Ingredients	Preparation
LILLY LIMONE 200g	Dissolve LILLY LIMONE in the water using a whisk, then combine with the
water 300g	Italian meringue by stirring gently.
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.