



LEMON BAVAROISE, MOUSSE AND FROZEN DESSERT

👤 Basic level

BASIC RECIPE

BASIC RECIPE FOR LEMON FLAVOURED MOUSSE AND BAVAROISE

LILLY LIMONE

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

200g
300g
1.000g

Whip cream, water and LILLY LIMONE 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 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

LILLY LIMONE

water
vegetable cream - (4-5°C)

200g
400-500g
800g

Whip vegetable cream, water and LILLY LIMONE 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 for 6-7 minutes at medium-high speed or until voluminous and firm.

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made simple.

LEMON FLAVOURED FROZEN DESSERT

LILLY LIMONE

water

- (made with TOP MERINGUE)

liquid cream 35% fat - slightly whipped

200g

300g

500g

500g

Dissolve LILLY LIMONE 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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