



LEMON BAVAROISE, MOUSSE AND FROZEN DESSERT

chef Basic level

BASIC RECIPE

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 attachment, until well-combined, soft and creamy.
300g
1.000g

TIPS:

- 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 the whisk attachment, until well-combined, soft and creamy.
400-500g
800g

TIPS:

- 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

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

LEMON FLAVOURED FROZEN DESSERT

INGREDIENTS

LILLY LIMONE

water

Italian meringue - (with TOP MERINGUE)

liquid cream 35% fat

PREPARATION

200g -Dissolve LILLY LIMONE 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

INGREDIENTS

MIRROR LIMONE

BLITZ

PREPARATION

qb -Choose between or finishings MIRROR LIMONE or BLITZ
qb

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.