



# LEMON BAVAROISE, MOUSSE AND FROZEN DESSERT

👤 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

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### INGREDIENTS

#### TOP MERINGUE

water

### PREPARATION

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

## LEMON FLAVOURED FROZEN DESSERT

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### 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

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### INGREDIENTS

#### MIRROR LIMONE

#### BLITZ

### PREPARATION

qb -Choose between or finishings MIRROR LIMONE 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.