

- **Bavaroise dark hazelnut**
- **Bavaroise white hazelnut **
- **Bavaroise caramel oro**
- **Bavaroise milk hazelnut**
- **Bavaroise lactee caramel**
- **Bavaroise pistachio**



**Extraordinary
made simple.**

BAVAROISE DARK 76%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE DARK 76%

Sinfonia dark chocolate 76%	290g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
 - The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
 - If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE DARK 68%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE DARK 68%

Sinfonia dark chocolate 68%
Egg yolk
Sugar
Whole milk
Cream 35% m.f. - 1
Cream 35% m.f. - 2

320g
40g
25g
130g
150g
450g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
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BAVAROISE DARK 64%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE DARK 64%

Reno concerto dark chocolate 64%	350g
Ehh yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35%m.f. - 2	450g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE DARK 58%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE DARK 58%

Reno concerto dark chocolate 58%	350g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE DARK 56%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE DARK 56%

Sinfonia dark chocolate 56%
Egg yolk
Sugar
Whole milk
Cream 35% m.f. - 1
Cream 35% m.f. - 2

350g
40g
25g
130g
150g
450g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE DARK 54,5%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE DARK 54,5%

Reno X dark chocolate 54,5%
Tuorlo
Zucchero semolato
Latte intero
Panna 35% m.g. - 1
Panna 35% m.g. - 2

350g
40g
25g
130g
150g
450g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE MILK 38%

👤 Advanced level

Chocolate bavaois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE MILK 38%

Sinfonia milk chocolate 38%
Egg yolk
Sugar
Whole milk
Cream 35% m.f. - 1
Cream 35% m.f. - 2

450g
40g
25g
130g
150g
450g

- To make this recipe, the use of an immersion blender is essential.
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- Notes / Warnings:
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE MILK 34%

👤 Advanced level

Chocolate bavaois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE MILK 34%

Reno concerto milk chocolate 34%	450g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g
Lilly neutro	15g

- **To make this recipe, the use of an immersion blender is essential.**

- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
 - The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
 - If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE MILK 33,6%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE MILK 33,6%

Reno concerto milk chocolate 33,6%	450g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g
Lilly neutro	15g

- **To make this recipe, the use of an immersion blender is essential.**

- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
 - The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
 - If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE WHITE CHOCOLATE

33%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE WHITE 33%

Sinfonia white chocolate 33%

Egg yolk

Sugar

Whole milk

Cream 35% m.f. - 1

Cream 35% m.f. - 2

[Lilly neutro](#)

450g

40g

25g

130g

150g

450g

65g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE WHITE CHOCOLATE

31,5%

🏠 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE WHITE CHOCOLATE 31,5%

Reno concerto white chocolate 31,5%	450g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g
Lilly neutro	65g

- **To make this recipe, the use of an immersion blender is essential.**

- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
 - The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
 - If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE WHITE CHOCOLATE

28%

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE WHITE CHOCOLATE 28%

Reno X white chocolate 28%	450g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g
Lilly neutro	65g

- **To make this recipe, the use of an immersion blender is essential.**

- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
 - The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
 - If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE DARK HAZELNUT

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE DARK HAZELNUT CHOCOLATE

Sinfonia dark hazelnut chocolate

Egg yolk

Sugar

Whole milk

Cream 35% m.f. - 1

Cream 35% m.f. - 2

Lilly neutro

450g

40g

25g

130g

150g

450g

15g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
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- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE MILK HAZELNUT

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE MILK HAZELNUT GINADUIA

Reno concerto chocolate milk hazelnut

Egg yolk

Sugar

Whole milk

Cream 35% m.f. - 1

Cream 35% m.f. - 2

Lilly neutro

450g

40g

25g

130g

150g

450g

40g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
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- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate)

BAVAROISE WHITE HAZELNUT

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE WHITE HAZELNUT CHOCOLATE

Sinfonia chocolate white hazelnut	450g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g
Lilly neutro	65g

- **To make this recipe, the use of an immersion blender is essential.**
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- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE LACTEE CARAMEL

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE CHOCOLATE LACTEE CARAMEL

Reno concerto chocolate lactee caramel	450g
Egg yolk	40g
Sugar	25g
Whole milk	130g
Cream 35% m.f. - 1	150g
Cream 35% m.f. - 2	450g
Lilly neutro	15g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE CARMEL ORO

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE CHOCOLATE CARMEL ORO

Aurea chocolate caramel oro

Egg yolk
Sugar
Whole milk
Cream 35% m.f. - 1
Cream 35% m.f. - 2

Lilly neutro

450g
40g
25g
130g
150g
450g
65g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
- Add the chocolate and blend with the immersion blender. Let it cool to about 35°C.
- Whip the cream (2) (with optional addition of LILLY NEUTRO).
- Fold the whipped cream into the chocolate crème anglaise, ideally in three additions, mixing gently.
- **Notes / Warnings:**
- The crème anglaise can be made the day before. Let it cool completely in the refrigerator, then create the ganache by combining it with melted chocolate at 45–50°C.
- If an immersion blender is not available, it is recommended to add 20 g of water during the ganache preparation (crème anglaise + chocolate).

BAVAROISE PISTACHIO

👤 Advanced level

Chocolate bavarois for filling a variety of desserts, ideal for pairing with fruit.

BAVAROISE CHOCOLATE PISTACHIO

Aurea chocolate pistachio

Egg yolk

Sugar

Whole milk

Cream 35% m.f. - 1

Cream 35% m.f. - 2

Lilly neutro

450g

40g

25g

130g

150g

450g

65g

- **To make this recipe, the use of an immersion blender is essential.**
- Melt the chocolate.
- Prepare the crème anglaise: whisk the egg yolks with the sugar, then add the milk and cream (1). Cook, bringing the mixture to 82–84°C.
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