



CHOCOLATE BAVAROISE, MOUSSE AND FROZEN DESSERT

👤 Basic level

THREE DIFFERENT IDEAS FOR EXQUISITE SPOON DESSERTS

BASIC RECIPE FOR CHOCOLATE FLAVOURED MOUSSE AND BAVAROISE

LILLY CIOCCOLATO FONDENTE	200g	-Whip cream, LILLY CIOCCOLATO FONDENTE and water or milk in a planetary mixer with a whisk attachment, until well combined and firm.
water - (15-20°C)	300g	
liquid cream 35% fat - (4-5°C)	1.000g	

BASIC RECIPE FOR CHOCOLATE FLAVOURED FROZEN DESSERT

LILLY CIOCCOLATO FONDENTE	200g	-Mix LILLY to water using a whisk.
water	300g	-Combine the mixture to the Italian meringue by stirring gently.
italian meringue	500g	-Then, carefully combine to cream.
liquid cream 35% fat	500g	

FINAL COMPOSITION

- Pour the mousse or the bavaoise in proper silicone moulds and refrigerate for at least 2 hours or freeze them for at least 40 minutes.
- Put the frozen desserts in the freezer for at least 40 minutes.



Extraordinary
made simple.