



RASPBERRY BAVAROISE, MOUSSE AND FROZEN DESSERT

🏠 Basic level

BASIC RECIPE

BASIC RECIPE FOR RASPBERRY FLAVOURED MOUSSE AND BAVAROISE

LILLY LAMPONE

water

liquid cream 35% fat

200g

200g

1.000g

-Whip cream, water and LILLY LAMPONE in a planetary mixer with the whisk attachment, until well-combined, soft and creamy.

TIPS:

-You can also use the product through indirect method: dissolve LILLY LAMPONE 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 RASPBERRY FLAVOURED MOUSSE AND BAVAROISE

LILLY LAMPONE

vegetable cream

water

200g

800g

400-500g

-Whip vegetable cream, water and LILLY LAMPONE in a planetary mixer with the whisk attachment, until well-combined, soft and creamy.

TIPS:

- 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 at medium-high speed for 6-7 minutes or until voluminous and firm.

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GROUP

Extraordinary
made simple.

RASPBERRY FLAVOURED FROZEN DESSERT

LILLY LAMPONE

water

Italian meringue - (with TOP

MERINGUE)

liquid cream 35% fat

200g

300g

500g

500g

-Dissolve LILLY LAMPONE in the water using a whisk, then combine with the Italian meringue by stirring gently.

-In the end, combine to the slightly whipped cream.

FINISHING

MIRROR LAMPONE

BLITZ

qb

qb

-Choose between our finishings MIRROR LAMPONE or

BLITZ

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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