



# LEMON BAVAROISE, MOUSSE AND FROZEN DESSERT

👤 Basic level

BASIC RECIPE

## BASIC RECIPE FOR LEMON FLAVOURED MOUSSE AND BAVAROISE

### LILLY LIMONE

water - (15-20°C)

liquid cream 35% fat - (4-5°C)

200g

300g

1.000g

-Whip cream, water and LILLY LIMONE 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 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

### LILLY LIMONE

water

vegetable cream

200g

400-500g

800g

-Whip vegetable cream, water and LILLY LIMONE 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 for 6-7 minutes at medium-high speed or until voluminous and firm.

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GROUP

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## LEMON FLAVOURED FROZEN DESSERT

### LILLY LIMONE

water

Italian meringue - (with TOP

MERINGUE)

liquid cream 35% fat

200g

300g

500g

500g

-Dissolve LILLY LIMONE 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 LIMONE

BLITZ

qb

qb

-Choose between or finishings MIRROR LIMONE 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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