## LEMON BAVAROISE



## STEP 1

**INGREDIENTS** 

| CREMIRCA LIMONE | g 300   |
|-----------------|---------|
| LIQUID CREAM    | g 1.000 |
| SUGAR           | g 100   |
| LILLY NEUTRO    | g 200   |
| WATER OR MILK   | g 200   |

## PREPARATION

Whip cream, water or milk, sugar and LILLY NEUTRAL in planetary with whisk, incorporate CREMIRCA LEMON stirring gently. Place a thin layer of sponge cake or Swiss roll in suitable moulds which have been greased and sugared (icing sugar), and fill the moulds with the mixture obtained. Put in a freezer for at least two hours.

