



## LEMON BAVAROISE, MOUSSE AND FROZEN DESSERT

### BASIC RECIPE

DIFFICULTY LEVEL



#### BASIC RECIPE FOR LEMON FLAVOURED MOUSSE AND BAVAROISE

##### INGREDIENTS

LILLY LIMONE

WATER - OR MILK (15-20°C)

LIQUID CREAM 35% FAT - (4-5°C)

g 200

g 300

g 1.000

##### PREPARATION

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

##### ADVICE:

- 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

##### INGREDIENTS

LILLY LIMONE

WATER

VEGETABLE CREAM - (4-5°C)

g 200

g 400-500

g 800

##### PREPARATION

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

##### ADVICE:

- It is recommended not to whip the mixture for too long, otherwise the mixture will become too firm.

## ITALIAN MERINGUE FOR FROZEN DESSERTS

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### INGREDIENTS

TOP MERINGUE	g 335
WATER	g 165

### PREPARATION

In a planetary mixer, whip the ingredients for 6-7 minutes at medium-high speed or until voluminous and firm.

## LEMON FLAVOURED FROZEN DESSERT

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### INGREDIENTS

LILLY LIMONE	g 200
WATER	g 300
- (MADE WITH TOP MERINGUE)	g 500
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 500

### PREPARATION

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

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### INGREDIENTS

MIRROR LIMONE	To Taste
BLITZ	To Taste

## **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.