



## Lemon Bavaroise

### Step 1

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#### 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.