



# CHOCOLATE BAVAROISE, MOUSSE AND FROZEN DESSERT

THREE DIFFERENT IDEAS FOR EXQUISITE SPOON DESSERTS

**DIFFICULTY LEVEL**



## BASIC RECIPE FOR CHOCOLATE FLAVOURED MOUSSE AND BAVAROISE

### INGREDIENTS

LILLY CIOCCOLATO FONDENTE - 250G IF YOU PREFER A FIRMER TEXTURE AND A STRONGER FLAVOUR	g 200
WATER	g 300
LIQUID CREAM 35% FAT	g 1.000

### PREPARATION

Whip cream, LILLY CIOCCOLATO FONDENTE and water or milk in a planetary mixer with a whisk attachment, until well combined and firm.

## BASIC RECIPE FOR CHOCOLATE FLAVOURED FROZEN DESSERT

### INGREDIENTS

LILLY CIOCCOLATO FONDENTE	g 200
WATER	g 300
- MADE WITH TOP MERINGUE	g 500
LIQUID CREAM 35% FAT - WHIPPED	g 500

### PREPARATION

Mix LILLY to water using a whisk.  
Combine the mixture to the Italian meringue by stirring gently.  
Then, carefully combine to cream.

### FINAL COMPOSITION

Pour the mousse or the bavaoise in proper silicone moulds and refrigerate for at least 2 hours or freeze them for at least 40 minutes.

Put the frozen desserts in the freezer for at least 40 minutes.

#### AMBASSADOR'S TIPS

If necessary, you can add sugar to cream.

To use vegetable substitute for fresh cream, follow this recipe:

- vegetable cream g 800
- water g 450
- LILLY CIOCCOLATO FONDENTE g 200

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