



RASPBERRY BAVAROISE, MOUSSE AND FROZEN DESSERT

BASIC RECIPE

DIFFICULTY LEVEL



BASIC RECIPE FOR RASPBERRY FLAVOURED MOUSSE AND BAVAROISE

INGREDIENTS

LILLY LAMPONE
WATER
LIQUID CREAM 35% FAT

g 200
g 200
g 1.000

PREPARATION

Whip cream, water and LILLY LAMPONE 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 LAMPONE 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 RASPBERRY FLAVOURED MOUSSE AND BAVAROISE

INGREDIENTS

LILLY LAMPONE
VEGETABLE CREAM
WATER

g 200
g 800
g 400-500

PREPARATION

Whip vegetable cream, water and LILLY LAMPONE 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

INGREDIENTS

| | |
|--------------|-------|
| TOP MERINGUE | g 335 |
| WATER | g 165 |

PREPARATION

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

RASPBERRY FLAVOURED FROZEN DESSERT

INGREDIENTS

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

PREPARATION

Dissolve LILLY LAMPONE 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

INGREDIENTS

| | |
|----------------|----------|
| MIRROR LAMPONE | 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.