



# LEMON BAVAROISE, MOUSSE AND FROZEN DESSERT

## BASIC RECIPE

### DIFFICULTY LEVEL



## BASIC RECIPE FOR LEMON FLAVOURED MOUSSE AND BAVAROISE

### INGREDIENTS

LILLY LIMONE

g 200

WATER - OR MILK (15-20°C)

g 300

LIQUID CREAM 35% FAT - (4-5°C)

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

g 200

WATER

g 400-500

VEGETABLE CREAM - (4-5°C)

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

### 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

### 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

### 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.