

TIRAMISU BAVAROISE, MOUSSE AND FROZEN DESSERT

THREE DIFFERENT IDEAS FOR EXQUISITE SPOON DESSERTS

DIFFICULTY LEVEL

BASIC RECIPE FOR TIRAMISU FLAVOURED MOUSSE AND BAVAROISE

INGREDIENTS		PREPARATION
LILLY TIRAMISU - 250G IF YOU PREFER A FIRMER TEXTURE AND A STRONGER FLAVOUR	g 200	Whip cream, LILLY TIRAMISÙ and water or milk in a planetary mixer with a whisk attachment,
WATER - OR MILK	g 200	until well combined and firm.
LIQUID CREAM 35% FAT	g 1.000	

BASIC RECIPE FOR TIRAMISU FLAVOURED FROZEN DESSERT

INGREDIENTS		PREPARATION
LILLY TIRAMISU	g 200	Mix LILLY to water using a whisk.
WATER	g 300	Combine the mixture to the Italian meringue by stirring gently.
- MADE WITH TOP MERINGUE	g 500	Then, carefully combine to cream.
LIQUID CREAM 35% FAT - WHIPPED	g 500	

FINAL COMPOSITION

Pour the mousse or the bavaroise 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 you prefer, you can add sugar to cream.

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

- vegetable cream g 800
- water g 450
- LILLY TIRAMISÙ g 200

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

