



## YOGURT BAVAROISE, MOUSSE AND FROZEN DESSERT

### THREE DIFFERENT IDEAS FOR EXQUISITE SPOON DESSERTS

DIFFICULTY LEVEL



#### BASIC RECIPE FOR YOGURT FLAVOURED MOUSSE AND BAVAROISE

##### INGREDIENTS

LILLY YOGURT	g 200
WATER	g 500
LIQUID CREAM 35% FAT - WHIPPED	g 600

##### PREPARATION

Stir LILLY YOGURT and water with a whisk, then gently combine whipped cream little by little.

#### BASIC RECIPE FOR YOGURT FLAVOURED FROZEN DESSERT

##### INGREDIENTS

LILLY YOGURT	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 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.

