



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 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 you prefer, you can add sugar to cream.

