



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.