



## HAZELNUT BAVAROISE, MOUSSE AND FROZEN DESSERT

### BASIC RECIPE

#### DIFFICULTY LEVEL



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

##### INGREDIENTS

LILLY NOCCIOLA	g 200
WATER - OR MILK	g 250
LIQUID CREAM 35% FAT	g 1000

##### PREPARATION

Whip cream, LILLY NOCCIOLA and water or milk in a planetary mixer with a whisk attachment.

#### 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.

#### HAZELNUT FLAVOURED FROZEN DESSERT

##### INGREDIENTS

LILLY NOCCIOLA	g 200
WATER	g 300
- (MADE WITH TOP MERINGUE)	g 500
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 500

##### PREPARATION

Dissolve LILLY NOCCIOLA in the water using a whisk, then combine with the Italian meringue by stirring gently.

In the end, combine to the slightly whipped cream.

## **FINAL COMPOSITION**

### **FOR MOUSSE AND BAVAROISE**

Pour in proper silicone moulds and refrigerate for at least 2 hours or freeze for at least 40 minutes.

### **FOR THE FROZEN DESSERTS**

Pour in proper silicone moulds and put in the blast chiller at -40°C for at least 2-3 hours.