



# 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.

