



CAPPUCINO BAVAROISE, MOUSSE AND FROZEN DESSERT

BASIC RECIPE

DIFFICULTY LEVEL



BASIC RECIPE FOR CAPPUCINO FLAVOURED MOUSSE AND BAVAROISE

INGREDIENTS

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

PREPARATION

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

ITALIAN MERINGUE FOR FROZEN DESSERT

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.

CAPPUCINO FLAVOURED FROZEN DESSERT

INGREDIENTS

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

PREPARATION

Dissolve LILLY CAPPUCINO 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.