



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.