

# Lemon Mousse - shannon



## **For the Lemon Mousse you will need:**

finely grated rind of 4 lemons and the juice of 3 lemons

8 large eggs

250g castor sugar

450ml cream (whipped)

1.5 (20gms) sachets powdered gelatine

1 small tin granadilla pulp

1 box Nuttikrust biscuits

Whisk the egg yolks and gradually add the sugar, whisk till pale in colour and thick. Heat the lemon rind and lemon juice in a saucepan and add the gelatine. Over a slow heat stir and melt the gelatine into the lemon juice, bring the lemon juice to just before boiling point to make sure the gelatine dissolve completely.

While whisking, slowly pour the lemon juice into the sugar and egg mixture, whisk well. Let the mixture cool completely at room temperature. Fold the whipped cream into the eggy mixture. Whisk the egg whites until very stiff and fold into the eggy and cream mixture.

Liquidize the nuttikrust biscuits and add one teaspoon to each glass for the biscuit base.

Pour into small shot glasses, wine glasses or large serving bowl. Refrigerate until needed, preferably over night.

Just before serving , spoon 1 teaspoon of granadilla pulp over each lemon mousse shot glass.....

*Recipe card from the kitchen of*



*hanliegreen.com*