

## Iced Lemon Mousse

### Ingredients:

2 pkg unflavored Gelatin  
2 tbsp Water  
1 cup Lemon juice  
2 cup Sugar  
Grated rind of 2 Lemons  
14 Egg whites  
3 cups Heavy Cream  
12 thin slices of Lemon  
Mint Leaves

### Preparation:

Soften the gelatin in water in small sauce pan.  
Add lemon juice and sugar.  
Stir over low heat until gelatin is thoroughly dissolved.  
Add lemon rind and chill to syrup consistency.  
Beat egg whites until stiff, then beat in COOL lemon-gelatin mixture.  
Whip cream until thick; fold into lemon-egg white mixture – but take care not to deflate whites and cream.  
Pour mixture into bowl and chill at least for 4 hours

**Note:** The mousse will be pre-prepared. Just make whipped cream...

In chilled bowl, whip 1 cup of heavy cream until thick, fold in 1 Tsp sugar.  
Dish up the mousse, add whipped cream and decorate with lemon slices and mint leaves.