

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

Garnish:

12 paper thin lemon slices & 12 mint leaves (of course on top of a NICE dollop of whipped cream)

1. 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. Gelatin mixture must be cool before being added to egg whites.
2. Beat egg whites until stiff. Beat in lemon-gelatin mixture. Whip cream until thick; fold into lemon-egg white mixture, but take care not to deflate whites and cream.
3. Pour mixture into bowl and chill for 4 hours.

Final – 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 mouse, add whipped cream and decorate with lemon slices and mint leaves.

Serve!