



JERNEJ KITCHEN

LEMON MOUSSE (EASY & FRESH)

Lemon Mousse is a fresh, creamy and delicate dessert, perfect for any day of the year. Easy recipe, made for citrus lovers.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
CHILL TIME:	4	HOURS
TOTAL TIME:	255	MINUTES

LEMON MOUSSE

- 4 gelatin sheets (approx. 6g)
- 100 g sugar (½ cup or 3.5 oz)
- 4 bio lemons (zest)
- 120 ml freshly squeezed lemon juice (½ cup or 4.2 oz)
- 1 tbsp Limoncello liqueur (optional)
- 1/2 tsp vanilla paste (optional)
- 120 g Amaretti cookies (4.2 oz) (or other)
- 280 g greek yogurt (1 cup or 10 oz) (Zelene Doline)
- 450 g whipping cream (1 pound) (Zelene Doline)
- 2 tbsp sugar (for whipping cream)

TOOLS AND EQUIPEMENT Sponsored

- bowl
- saucepan
- four serving bowl
- wire whisk
- large bowl
- spatula

LEMON SYRUP

Soak gelatin sheets in a small bowl filled with cold water. Prepare lemon syrup. Add sugar, lemon zest, lemon juice, Limoncello, and vanilla paste to a saucepan. Place over medium-high heat and bring to a boil, then cook for 3 - 4 minutes. Remove from the heat and set aside.

COOKIES AND LEMON CREAM

Arrange Amaretti cookies at the bottom of each serving bowl, you will need four bowls. Drizzle 1 tablespoon of the lemon syrup over the cookies and set aside. Add soaked and drained gelatin sheets to the rest of the lemon syrup in a saucepan. Stir, so that the gelatin dissolves completely. Add greek yogurt and stir well to incorporate. Let the mixture cool to room temperature.

LEMON MOUSSE

Add cold whipping cream and sugar to a large bowl. Whip the cream until stiff peaks form. Gradually (in three additions) gently fold the lemon - yogurt cream to the whipped cream. You will get a creamy, light citrusy mousse.

SERVE

Pour the mousse over the Amaretti cookies in serving bowls. Place in the fridge for 2 - 6 hours, or even better, overnight. The mousse has to firm and become super creamy. Decorate with lemon zest and serve.