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Lemon Mousse (Easy & Fresh)



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 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.

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 equipment

bowl

saucepan

four serving bowl

wire whisk

large bowl

spatula

Sponsored

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