

# Lemon Mousse

*This recipe can be altered to your taste by adding more or reducing the amount of lemon juice and/or sugar.*

*serves 4-6*

## Ingredients

- 4 large eggs
- $\frac{2}{3}$  cup granulated sugar
- $\frac{1}{2}$  cup fresh lemon juice (2-3 lemons)
- 1 cup heavy cream
- $\frac{1}{3}$  cup powdered sugar



## Instructions

1. In a medium saucepan, combine eggs, granulated sugar and lemon juice.
2. Cook over medium-low heat, stirring constantly with a wooden spoon until the mixture is thick enough to coat the back of the spoon, about 6-8 minutes.
3. Strain the mixture through a fine sieve to get rid of any cooked egg bits and use a spatula to help move the mixture along.
4. Store the mixture in a container, cover it with plastic wrap, pressing it directly on the surface of the mixture, refrigerate until well chilled, about 45 minutes.
5. In a bowl of the stand mixer, combine heavy cream and powdered sugar, using a whisk attachment, whip until firm peaks form.
6. Gently fold cream into lemon mixture with a flexible spatula.
7. Cover mixture, and refrigerate at least one hour *{or up to 2 days}* before serving.
8. Spoon the Lemon Mousse into individual cups and serve.