



ChefNorway's

Lemon 'n' Lime Mousse

Servings	Preparation Time	Mixer Time	Cooling Time	
6+ People	15 minutes	5 minutes	120 minutes	-

It's very similar to the Lemon mousse, but I've added lime. Gives it that sweet sourness. It's a little different and maybe a right way to add another taste experience to a tasty dessert. It goes well after a pepper flavored dark meat meal. It will balance the taste in your mouth.



Ingredients

European measurements	US Measurements
3 dl. heavy cream	1 ½ cup sugar
50g sugar	1/4 th cup sugar
2 egg yolks	2 egg yolks
125g sugar	4.45 oz. sugar
Juice of half a lime	Juice of half a lime
Zest of 1 lime	Zest of 1 lime
5 gelatin plates	5 gelatin plates
0.5 dl. hot water	1/4 th cup hot water
2 egg whites	2 egg whites

Directions

- Start by adding heavy cream to a mixer bowl
- Add 50 g (1/4th cup) sugar to the heavy cream
- Start the mixer but pay attention. You want to stop when it's got a smooth texture
- Leave in fridge until we use it later
- Separate egg yolks from whites
- Measure up sugar in a mixing bowl.
- Add lemon and lime juice, egg yolks and lemon zest and mix it.
- Soak gelatin plates in cold water for 5 minutes. Remember to squeeze water out of them after.
- Bring 0.5 dl. (1/4th cup) Water to a boil. Turn off heat and add in gelatin plates. Mix gelatin with the water.
- Add this to the egg and sugar mixture.
- Add the smooth whipped cream, and egg whites.
- Finish by mixing everything for 1 minutes.
- Cover the bowl with plastic. Cool in fridge.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

