



Lemon and Lime Mousse

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 well in your mouth.

Servings: 6 pieces

Preparation time: **10 minutes**

It should cool for 2-3 hours.

Total time: 3 Hours

Measurements

300 ml. heavy cream

50 grams of refined sugar

Two eggs (separate yolks from whites)

125 grams of refined sugar

One lemon

One lime

Five gelatin plates

50 ml. boiling hot water

Directions

- ☞ Start by adding heavy cream to a mixer bowl
- ☞ Add 50g 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. 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.
- ☞ I like to add mixture to dessert glasses before cooling it. Making it ready to serve.

