



# Lemon Mousse

about 4 - 6 Portions



up to 20 Min.



## Ingredients:

### Lemon Mousse:

100 g Lemon Curd  
3 Dr. Oetker Free Range Egg White Powder Sachets (3 egg whites)  
150 g Dr. Oetker 26% White Chocolate  
300 ml Double Cream  
15 ml Dr. Oetker Sicilian Lemon Extract (1 tbsp)  
3 Lemon Zest

- 1 First things first, line the base of each serving glass or jar with a spoonful of lemon curd.
- 2 Next up, make your Egg White Powder following the instructions on pack and then whisk to form stiff peaks and set aside.
- 3 Break the White Chocolate into pieces and pop into a microwavable bowl. Melt in the microwave for 30 seconds and then stir, continue to heat in 10 second bursts stirring between each burst until your chocolate is melted.
- 4 Pop the cream, Lemon Extract and zest into a large bowl and whisk to form soft peaks. Pour in the melted chocolate and whisk to combine. Stir through half of the egg whites to loosen the mixture and then gently fold in the remaining egg whites.
- 5 Spoon or pipe your mousse over the lemon curd in your serving glasses and pop in the fridge to set for about 3 hours or overnight.
- 6 When you are ready to serve, decorate with a couple of raspberries and some lemon zest.



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Tip from the Test Kitchen

- You mousse should keep for up to 3 days if covered and stored in the fridge.
- If you want to decorate your mousse further why not make some white chocolate shards to stick in the top of your mousse.

