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Recipe number thirty-four

You will have noticed by now that I love lemons in every form! For Italy «is the land where the lemon-trees bloom, where the gold orange glows in the dark leaves, where a soft wind blows from the blue sky...». I find that this feeling of warmth and light is reflected most wonderfully in lemony dishes, such as my lemon mousse.

Spuma di limoni Lemon mousse

Ingredients for 4 – 6 people

3 egg yolks and 80 g sugar beat together until foamy.

Grated zest of 2 lemons and

1 dl lemon juice add to the egg mixture.

2 tbsp lemon juice warm in a small pan.

2 leaves of gelatine, soaked briefly in cold

water and drained a little put into the pan as well, let it dissolve and whisk it in well, then add it to the egg mixture while stirring vigorously.

200 g cream, whipped stiff When the mixture has begun to set at the edge, fold the cream in carefully.

2 egg whites, beaten stiff fold in as well if you like, which makes the mousse even lighter.

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VERONICA'S TIP:

Shaping the mousse professionally into quenelles with a large spoon is not easy, and a good deal is always left over (which delights the sweet tooth in the kitchen). It is simpler to fill it into dry stainless steel moulds, from which the mousse comes out again quite easily with a knife. For a change, try the mousse with orange and decorate it with orange segments!