

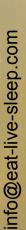
Ingredients

- -2 jars of lemon curd (as below)
- -1 egg white
- -330ml whipping cream

Prep time - 20 mins
Cooking time - zero
Serves - 8

Method

- 1. Keep 8 tablespoons of the pre-made lemon curd aside. Put the remaining lemon curd in a mixing bowl (see the recipe for lemon curd below)
- 2. Whisk with an electric hand whisk, 1 egg white until stiff and peaky
- 3. Combine some of the egg whites with the pre-made lemon curd to loosen up the mixture, then fold in the remaining egg whites
- 4. In the same bowl you mixed the egg whites, whip the cream until stiff and peaky!
- 5. Fold in the whipped cream.
- 6. Prepare 8 serving dishes or glasses by putting 1 tablespoon of the original lemon curd set aside in the bottom and top with the mousse mixture.
- 7. Chill and serve on the day with a biscuit and dessert wine!



Ingredients

recipe no6

- -100g butter
- -200g caster sugar
- -4 organic unwaxed lemons
- -3 whole eggs + 1 egg yoke

Prep time - 10 mins Cooking time - 20 mins Makes 2 jam jars Cost of used ingredients - £2.50

## Method

- 1. Grate the zest of 4 lemons and juice them, then cube 100g butter and add with 200g sugar into a heat proof bowl over a pan of simmering water. Use a hand whisk to stir occassionally. Make sure the underside of your bowl doesn't touch the water or your curd will curdle.
- 2. Beat the eggs and yoke together.
- 3. When all the butter has melted (after about 10mins) add the egg mixture.
- 4. Gently stir for 10 15mins until the mixture is thick and custard like. If you get a metal teaspoon and cover the back and it sticks without dripping, it's done!
- 5. Set aside and let it cool.
- 6. Use 2 clean and dry jam jars, the curd will keep in the fridge.
- 7. Serve on toast, or with fresh fruit & meringues or as the base to a tart!