



Lemon Mousse

Prep: 20 minutes plus chilling

Cook: 10 minutes • Serves: 8

Lemon Curd

- 2 large eggs
- $\frac{3}{4}$ cup granulated sugar
- 1 tablespoon lemon zest
- $\frac{3}{4}$ cup unsalted butter (1½ sticks)
- $\frac{1}{4}$ cup plus 2 tablespoons fresh lemon juice
- 8 (4-ounce) glass jars

Whipped Cream

- 2 cups heavy cream
- $\frac{1}{4}$ cup powdered sugar
- 2 teaspoons pure vanilla extract
- Fresh berries and fresh mint sprigs for garnish (optional)

1. Prepare Lemon Curd: In medium bowl, whisk eggs, sugar and lemon zest until light and fluffy. In medium saucepan, heat butter and lemon juice to boiling over medium-high heat; remove from heat. To temper egg mixture, transfer $\frac{1}{3}$ cup of the hot butter mixture into egg mixture while whisking constantly; add butter-egg mixture back to saucepan. Heat mixture to boiling over medium heat, whisking constantly. Cook 2 minutes or until large bubbles appear and mixture thickens; remove from heat. Transfer lemon curd to large bowl; cover surface with plastic and refrigerate at least 6 hours or overnight.

2. Prepare Whipped Cream: In large bowl, with mixer on low speed, beat cream, powdered sugar and vanilla 2 minutes. Increase speed to medium-high; beat 4 minutes or until medium-firm peaks form. Reserve $1\frac{1}{2}$ cups whipped cream for garnish.

3. With rubber spatula, fold half of the remaining whipped cream into lemon curd until combined; fold in remaining whipped cream. Evenly divide mousse into jars. Garnish with reserved whipped cream; top with berries and mint, if desired. Serve or refrigerate up to 4 hours.

Approximate nutritional values per serving:

*468 Calories, 38g Fat (25g Saturated), 173mg Cholesterol,
42mg Sodium, 25g Carbohydrates, 0g Fiber, 3g Protein*