



Lemon Curd Mousse



SHOPPING LIST

- 10 large egg yolks
- 1 1/4 cup sugar
- 3/4 cup fresh lemon juice
- 1 stick unsalted butter, cut into pieces and softened
- 1 tbsp freshly grated lemon zest
- 1 1/4 cup heavy cream

INSTRUCTIONS

- In a heavy saucepan whisk together the egg yolks and the sugar,
- then whisk in the lemon juice and butter.
- Cook the mixture over moderately low heat whisking constantly for 5 to 7 minutes or until the mixture reaches the boiling point but do not let it boil.
- Strain the curd through a fine sieve set over a bowl.
- Next stir in the lemon zest then let the curd cool covering the surface with plastic wrap.
- Chill the curd, covered for at least 4 hours or overnight.
- In a large bowl that has been chilled, pour in the heavy cream and with an electric mixer beat the cream until it forms stiff peaks.
- Now fold in a quarter of the beaten cream into the curd, this will lighten the curd.
- Next, fold in the remaining cream gently.
- Transfer the curd to a serving bowl and chill covered overnight.
- To serve spoon portions into a dessert glass and top with a lemon twist and fresh blueberries.