

# LEMON MASCARPONE MOUSSE

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## INGREDIENTS

210gms mascarpone cheese  
1 cup cream whole, whipping or heavy  
cream cold  
2-3 tablespoons icing sugar  
1 tablespoon lemon zest  
1-2 tablespoons lemon juice

## INSTRUCTIONS

**Step 1:** In a large bowl whip the cream until stiff. ( set aside 1/2 cup of whipped cream for the topping).

**Step 2:** In a medium bowl, beat the mascarpone, sugar, juice and zest until creamy. Fold the mascarpone mixture into the whipped cream until combined.

**Step 3:** Spoon the mousse into 4 cups or glasses and chill for 1 hour. Top with a dollop of whipped cream, sprinkle with chopped white chocolate or lemon zest before serving if desired. Enjoy!

# THE COOKERY

by The Secret Jozi Chef