

LEMON MASCARPONE MOUSSE

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