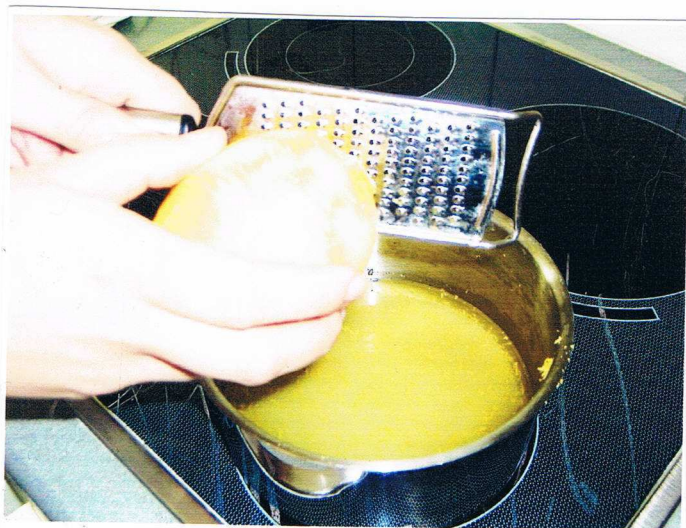


LEMON MOUSSE



- 1 ½ dl water
- ½ lemon rind, grated
- 5 Tsp sugar
- 4 leaves gelatine, shortly put into cold water and later squeeze water out
- 1 ½ dl lemon juice, sieved
- 2 egg whites, well beaten
- a pinch of salt
- 2 dl whipped cream



Boil water, lemon rind and sugar. Remove pan from heat and add Gelatine and lemon juice, stirring until blent. Place in fridge for 1 ½ hours until firm and the ring on edge is spongy.

Stir it and, using a spatula, blend in egg whites, salt and whipped cream.

Refrigerate till firm.

Tip : Serve with fruit.



