



## 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 together 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  $\frac{1}{2}$  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*