

St Clement's Mousse



Serves 4

Prep 5 mins
Chill for 1h

Cooking 4 mins
Chill for 3h

Easy

Ingredients

2 oranges
2 lemons
6 tbsp milk
3 tbsp caster sugar
2 free range large eggs , separated
2 heaped tsp gelatine powder
300ml double cream

1. Add the milk, caster sugar, egg yolks and gelatine to the zest. Use a hand blender or small whisk to whizz together for a few seconds. Stir over a gentle heat for 3-4 minutes until just scalding but not boiling.
2. Whisk into the lemon and orange juice together with half the cream. Cool then cover and chill for around 1 hour or until it becomes syrupy.
3. In a clean bowl using clean utensils whisk the egg whites until they form soft peaks. Gently fold into the citrus cream. Whip the remaining cream until thickened, then fold into the mixture.
4. Divide between 4 individual glasses (or 8 small glasses or ramekins). Cover and chill for 2-3 hours or overnight.