
 15 minutes

 4 per mousse recipe

Lemon Mousse

*100g lemon curd
200g double cream, whipped
50g powdered sugar
4 lemon Macarons*

Raspberry Mousse

*150g raspberries
2 tsp water
250g cream cheese
2 tsp powdered sugar
1/2 tsp vanilla extract
150g double cream*

White Chocolate Mousse

*50 ml whole milk
1 cinnamon stick
200g white chocolate
150g double cream
2 egg whites*

#dessert
#macarons

Macaron Mousse

Lemon Mousse

1. Whisk together lemon curd, whipped double cream and powder sugar until stiff.
2. Divide mixture between 4 glasses, and refrigerate for 4 hours.
3. Top with a macaron for decoration.

Raspberry Mousse

1. Blend together the raspberries and water until smooth. Then add the cream cheese and powdered sugar and blend until creamy.
2. In a large bowl mix the heavy cream and vanilla. Fold the raspberry mixture into the whipped cream.
3. Divide mousse into 4 glasses and refrigerate for at least an hour.
4. Top with a Raspberry or Vanilla Macaron.

White Chocolate Mousse

1. Pour the milk into a small saucepan, and add the cinnamon stick. Bring to boil.
2. At the same time, bring another small pan to a simmer. Break up the chocolate into a small heatproof bowl and put it over the pan. Do not let the bowl touch the water. Turn off the heat and leave chocolate to melt.
3. Strain the milk into the melted chocolate and stir until smooth, leave to cool for 5 mins.
4. In a separate bowl, add the double cream and stir until it stiffens slightly.
5. Whisk egg whites until small peaks form.
6. Fold the whipped cream into the cooled chocolate mixture, then fold the egg whites.
7. Divide mousse into 4 glasses and refrigerate for at least 4 hour.
7. Top with a Pistachio or Chocolate Macaron.