

## Iced Lemon Moussette

### Ingredients:

Pkg unflavored gelatin  
2 tblsp water  
`1 cup lemon juice  
2 cup sugar  
Grated rind of 2 lemons  
14 egg whites  
2 cups heavy cream

### Garnish:

12 paper thin lemon slices & 12 mint leaves (of course on top of a NICE dollop of whipped cream)

1. Soften the gelatin in water in small sauce pan. Add lemon juice and sugar. Stir over low heat until gelatin is thoroughly dissolved, Add lemon rind and chill to syrup consistency. Gelatin mixture must be cool before being added to egg whites.
2. Beat egg whites until stiff. Beat in lemon-gelatin mixture. Whip cream until thick; fold into lemon-egg white mixture, but take care not to deflate whites and cream.
3. Pour mixture into bowl and chill for 4 hours. Decorate with lemon slices and mint leaves, or with dollops of whipped cream.

Serve!