



## Lemon Mousse, toasted almonds and cream

Quantity		Ingredients	Unit Price	Unit	Cost for Recipe
3		Lemon	€0.25	each	€0.75
3		Irish Eggs, Class A	€0.14	each	€0.42
225	g	Caster Sugar	€1.60	kg	€0.36
300	ml	Irish Cream	€1.78	litre	€0.54
10	g	Powdered Gelatine	€5.00	kg	€0.05
70	ml	Water	€0.01	ml	€0.00
350	ml	Irish Cream	€1.78	litre	€0.63
25	g	Flaked Almonds	€9.00	kg	€0.23

Cost of Recipe		€2.98
Wastage @	4%	€0.12
Total food cost		€3.10
Portion Yield		8
Cost per portion		€0.39

### Method

Zest and juice the lemons. Separate the eggs. Place the zest, yolks and sugar in bowl and beat. Heat the lemon juice and add to yolk mix, beat to ribbon. Dissolve gelatine. Whip the 300ml cream add to the lemon mix. Take some of this and add a little to gelatine then mix altogether. Whisk whites till stiff, fold into lemon mix as it starts to thicken. Pour into glasses or ramekin with paper collar. Decorate with whipped cream and toasted almonds

*Any prices supplied are for guidance only and should be changed to reflect those of the individual business.*