

Recipe adapted from [Saveur](#).



Mousse au Citron

8 eggs
1-1/4 c sugar
1/2 t salt
Juice and zest of 4 lemons
1 c heavy whipping cream
1 t vanilla extract

Whisk together 4 eggs, 4 yolks (reserving the remaining whites) and 1 cup of sugar in a saucepan. Add salt and zest, stirring until smooth.

Place a saucepan over medium heat and cook, stirring until the mixture thickens to the consistency of a pudding (about 10 minutes). Pour in a large bowl through a fine strainer and chill.

After the curd is chilled, whisk the four remaining egg whites and 1/4 cup of sugar until stiff peaks begin to form. Add the chilled curd and fold gently until combined.

Whisk heavy cream and vanilla in a bowl until stiff peaks form; add to the curd mixture, folding until combined.

Spoon mousse into serving cups; chill before serving.