



Lemon shaped dessert

40'

Hands on

5 hours'

Hands off

8

Portion(s)

4

Difficulty



Method

For the jello

- Place a **pot** over heat and add the lemon juice and water. In a **bowl**, mix the sugar and the agar-agar with a spoon, and add them into the pot. Mix with a **hand whisk**, and let the mixture come to a boil.
- Remove from the heat, transfer into a cake pan, and place into the refrigerator for 10-15 minutes to cool and thicken.
- Transfer the jello into a container and beat with the immersion blender, until it breaks down. Put it into a bowl, add the spoon sweet finely chopped, and mix with a spoon.
- Fill 8 ice cubes, and place them into the freezer for 2-3 hours to cool well.

For the mousse

- Add the gelatin sheets into a bowl, and cover with cold water. Set aside for 5-6 minutes, until they soften.
- Place a pot over medium heat and add the milk. As soon as it gets warm, add the gelatins well drained, and mix with a hand whisk. When the gelatins melt, remove from the heat.
- Add the white couverture finely chopped, the lemon juice, and mix with a hand whisk, until the ingredients are homogenized. Let it cool well.
- Add the **whipped cream** into a bowl. Add the mousse into the bowl in batches, and mix softly with a spatula, until the ingredients are homogenized.
- Transfer into a **pastry bag**.

To assemble

- Fill the **lemon-shaped special silicone molds** with the mousse, and add a piece of the lemon jello. Cover with the mold's lid and add the mousse into the cavities, until they are completely filled.
- Place them into the freezer for 1-2 hours, until they are well frozen.

Ingredients

For the jello

- 80 g lemon juice
- 80 g water
- 80 g granulated sugar
- 3 g agar-agar
- 120 g lemon spoon sweet

For the mousse

- 10 g gelatin sheets
- 160 g milk
- 200 g white chocolate couverture
- 60 g lemon juice
- 330 g whipped cream

For the cocoa butter

- 200 g cocoa butter
- 200 g white chocolate couverture
- ½ teaspoon yellow food coloring paste

To serve

- white sugar paste
- chocolate cookies, crumbled
- lemon leaves

Διατροφικός πίνακας

Nutrition information per 100 gr.

417 Calories (kcal)	33.0 Total Fat (g)	20.0 Saturated Fat (g)	26.0 Total Carbs (g)
21%	47%	100 %	10%
26.0 Sugars (g)	3.8 Protein (g)	0.0 Fibre (g)	0.15 Sodium (g)
29%	8%	0%	3%

For the cocoa butter

- Place a pot over medium heat and add the cocoa butter. Let it melt, but not boil.
- Remove from the heat and add the white couverture finely chopped. Transfer into a container, and beat at low speed with the immersion blender.
- Add the [yellow food coloring paste](#) and beat again with the immersion blender.
- Roll out the [white sugar paste](#), by using a [rolling pin](#). With a round cookie cutter, cut 8 pieces 4cm each, in order to make the lemon bases.
- Pierce the end of a lemon with a wooden skewer, and dip the lemon twice into the container with the cocoa butter. Place the lemon onto the sugar paste base, and follow the same process for the rest of the lemons, too.
- Spray the rest of the cocoa butter with the special spraying gun, and serve with crumbled chocolate cookies and lemon leaves.