

## Lemon Mascarpone Pudding/Mousse:

Serves 4 (½ C serving)

- 240 g mascarpone cheese
  - 237 ml heavy cream
  - 50 g powdered sugar
  - 2 T fresh lemon juice
  - 1 T lemon zest
1. In a large bowl, whip the **cream** until stiff. (Set aside 120 g of whipped cream for the topping).
  2. In a medium bowl, beat the **mascarpone, sugar, juice** and **zest** until creamy. Fold the mascarpone mixture into the whipped cream until combined.
  3. Spoon the mousse into 4 cups or glasses and **chill for at least 1 hour**.
  4. Top with a dollop of whipped cream, sprinkle with chopped white chocolate or lemon zest before serving if desired.

