



## **Cold Lemon Dessert**

I love the simplicity of this creamy, smooth lemon dessert. Serve it with a generous spoonful of sweet strawberries or plump blueberries and you'll have the perfect ending for a summer luncheon or dinner.

6 eggs separated  
1 ½ cups sugar  
2/3 cup fresh lemon juice  
½ cup cold water  
1 tablespoon unflavored gelatin  
1 1/3 cups heavy cream

In the insert of a double boiler over medium heat, whisk together the egg yolks and 1 cup of sugar. Add the lemon juice and continue stirring until the custard thickens and forms a ribbon when lifted from the whisk. Remove from the heat.

Place the cold water in a small mixing bowl and sprinkle the gelatin over it. Allow it to "bloom" for 5 minutes. Place the bowl over hot water and stir until it returns to room temperature. Mix together the lemon custard and the gelatin.

Whip the egg whites with the remaining sugar until soft peaks are formed. Whip the cream until stiff, Fold the whipped cream into lemon custard. Gently fold in the egg whites.

Place the dessert into a large decorative bowl or into individual cups and chill for 2 hours before serving. Serves 12.