

## Lemon Cream Dessert

To serve 6

1 envelope unflavored gelatin  
¼ cup cold water  
3 egg yolks  
½ cup plus 3 tbsp sugar  
¼ cup fresh lemon juice  
2 tsp finely grated lemon peel  
1 cup heavy cream  
3 egg whites

Sprinkle the gelatin over ¼ cup cold water in a heat proof bowl or measuring cup. Let it soften for 2-3 minutes then set container in small skillet of simmering water until the gelatin dissolves completely. Remove the skillet from the heat, but leave the cup of gelatin in the skillet.

Beat the egg yolks with ½ cup sugar until yolks are pale yellow and thick enough to fall back in a ribbon when the beater is lifted from the bowl. Stir in the dissolved gelatin, the lemon juice and the lemon peel.

With the same beater, whip the cream in a large chilled bowl until it is firm enough to hold its shape softly. Then, with a rubber spatula, gently ut thorough;y fold the cream into the egg yolk mixture, using an over-under cutting motion, rather than stirring.

With a clean dry beater and bowl, beat the egg whites until frothy. Sprinkle in the remaining 3 tbsps of sugar and continue beating until the egg whites are stiff enough to stand in peaks when the beater is lifted from the bowl. Gently fold the egg whites into the lemon mixture and continue to fold until no trace of white can be seen in the mixture.

Spoon into 6 individual bowls or into one larger one. Cover tightly and refrigerate for at least 3 hours before serving.