

Luscious Lemon Mousse

Recipe By *Hannah Kaminsky*



Cooking and Prep: 
1.5 h

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Shavuot,
Sukkot

Diet: Gluten Free, Salt Free,

Vegan, Vegetarian,

Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (7)

Main ingredients

- 1/2 cup granulated sugar
- 3 tablespoons **Gefen Cornstarch**
- 1 and 1/2 cups plain non-dairy milk (such as **Gefen Soy** or rice)

- 1/4 cup lemon juice
 - zest of 1 lemon
 - 1/2 teaspoon Gefen Vanilla Extract
 - 1 cup non-dairy sour cream, or pureed extra-firm silken tofu
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Start Cooking

Prepare the Mousse

1. In a small saucepan, combine the sugar and cornstarch. Slowly pour in the soy milk and lemon juice while whisking vigorously. Immediately turn the heat on to medium. If you wait too long, the mixture will curdle and separate.
2. Continue to whisk occasionally until mixture comes to a full boil. Liquids should feel significantly thickened. Turn off the heat, whisk in the zest and vanilla, and let cool to room temperature.
3. Place a piece of plastic wrap directly on top of the surface, and thoroughly chill before proceeding; about one hour. Once completely cool, fold in the “sour cream” or tofu, and pipe or spoon the mousse into individual cups. Keep refrigerated until ready to serve.