

## **Sicilian lemon mousse with mascarpone sorbet and vanilla shortbread**

This is a wonderful, light and fresh seasonal pudding using aromatic Sicilian lemons and exotic saffron. The winter months are brilliant for citrus fruits in their prime and bring a bit of sunshine to the cold, grey days! Do source these wonderful lemons they are far and away superior to regular ones. We serve this pudding in the restaurant with the three elements, however you could exclude the sorbet or the shortbread and still have a wonderful dish.

Serves 4 puddings

### **Lemon Mousse**

150ml double cream, lightly whipped  
35g caster sugar  
Juice and zest of 1 small Sicilian lemon  
1 egg white from a small egg, whipped to meringue  
pinch of saffron in a splash of warm cream

Whisk the sugar with the juice and zest and then mix into the cream, incorporating well. Fold in the whites and then add the saffron cream and gently stir. Divide the mousse into four serving dishes and chill.

### **Sorbet**

100g mascarpone  
7g lemon juice  
32g caster sugar  
32g water

Boil the sugar and water together to make a syrup. Remove from the heat and then stir in the lemon juice. Pour over the mascarpone and mix well to make a smooth puree. Churn in an ice cream machine or hand whisk regularly in a freezer until semi frozen and scoopable.

### **Vanilla shortbread**

1.8oz plain flour  
0.6oz corn flour  
0.8oz caster sugar  
1.6oz-softened butter  
A few flecks of vanilla seeds

Heat oven to 170oc

Sift together the flour and corn flour. Cream together the sugar and butter and then mix in the flours and vanilla. When fully incorporated press the mix into a lined baking sheet and bake for 15-18 minutes until golden brown and cooked. A knife inserted into the shortbread should come out clean. While the shortbread is still hot cut into the desired shapes and then cool down completely before serving.