

Lime Mousse

Clair Vincent suggested this recipe after she tried my chocolate mousse. I added a layer of crushed graham crackers and some clear gel which is a type of cornstarch used for pies and desserts.



Ingredients

- 14 oz. can sweetened condensed milk
- 1 pt. heavy whipping cream
- 3 limes
- 1 Tbsp. clear gel
- 1 Tbsp. sugar
- 6 graham crackers

Equipment

- Zesting tool
- Stand or hand mixer
- 1-gallon zip-lock bag
- 6 Parfait glasses

Lime Mousse

☑	Description	Time (min)
	Rinse three limes	1
	Remove zest from two limes	3
	Cut thin slices of lime from half of the third lime	2
	Extract juice from two limes (4 Tbsp.)	3
	Extract juice from remaining half lime (1 Tbsp.)	1
	Whisk together 1 Tbsp. pie gel with 1 Tbsp. sugar	1
	In a mixer, whip 1 pt. of heavy cream to make soft peaks	3
	Combine 14 oz. condensed milk with 5 Tbsp. lime juice, zest, and clear gel and sugar mix	1
	Add milk to whipped cream. Beat on high to make stiff peaks	2
	Transfer mousse to a 1-gallon zip-lock bag	1
	Refrigerate	60
	Crush graham crackers	1
	Cut a corner from the bottom of the storage bag. Squeeze half the mousse into parfait glasses	3
	Add a layer of crushed graham crackers to each glass	3
	Fill with remaining mousse	3
	Twist lime slices to make a garnish for each glass	3
	Total Time	1 hr 31