

## Lemon Curd Mousse Cake:

### Additional Notes that will be very helpful in making this cake:

- First of all the cake has to be refrigerated for quite awhile for the mousse to properly set up, so it's a great make ahead recipe. You'll need to allow for this; at least 8 hours, preferably overnight. That makes this a beautiful recipe to make ahead for a party or event. I like to start two days ahead with the lemon curd and the crust.
- The lemon curd needs to be made several hours ahead of the mousse (at least 4 to 6 hours) and the crust has to be baked and cooled before assembly. If you do both these steps a day before you make the mousse you'll make it much easier on yourself.
- When I make the curd, I strain the eggs and egg yolks before adding them - especially if I can see quite a bit of the white chalazae. It really just depends on the eggs, not the skill of the cook. I don't worry about the whites going into the mousse. It's much easier to strain the eggs than the finished curd.
- Speaking of eggs, this recipe does contain raw egg white, so be aware of the safety aspects. You can use pasteurized eggs or do what I do and put the egg whites and sugar in a double boiler and gently heat, whisking, before whipping into stiff peaks.
- You'll use a lot of eggs! 4 yolks plus 4 whole eggs in the curd and 6 egg whites for the mouse. That's 10 eggs. Do yourself a favor and separate the ones that need to be separated all at once. Set aside your four whole eggs for the mouse, then divide the 6 eggs and yolks. You'll put all six whites aside in the fridge for the mousse the next day. For the yolks, you'll be using four and have two extra.
- Instructions say to make this in an 8 inch spring form pan; I did today, but usually make it in a 9" pan. In my very standard spring forms, with an 8" the crust is quite thick and I end up with about 4 cups of mousse left over. In a 9" the measurements work out a bit better. Although you'll lose just a touch of drama in the width to height ratio, it's still plenty high. I like how a bite of this cake, when made in the 9" pan, has a good ratio of curd to mousse.
- While the recipe says the filling should be even with the top of the pan, I try to very gently smooth so there is a very teensy rise, not even noticeable, about 1/4" around the outside edge. That helps keep the curd in place. Also, don't put the curd all the way to the outside edge. Leave a slight border - otherwise when you pipe the rosettes, the curd will be pushed to the edge and drip down the side and may even take the rosettes with it.
- The crust is good with shortbread or gingersnaps. I look for Lorna Doone or Walker shortbread cookies. Today I used Sandies and I used 21 of them.
- When working with the gelatin and curd, make sure to follow the instructions closely. Heat the gelatin gently while stirring until it is no longer opaque - it won't really be "clear" as the recipe states and there may be a little foaminess from the stirring. You can check it by running a bit of the liquid between your fingers. If it's perfectly smooth and warm, it's good to go.
- Make sure to stir the gelatin into the *warm* curd, then whisk it into the large bowl that contains the 1 3/4 cups of curd. These steps prevent the gelatin from setting prematurely in the cold curd and causing lumps. I do not find this tastes of, or find the texture, to be at all gelatinous using the four teaspoons of gelatin.

- When you add the curd to the top layer don't stir it! It will very likely turn watery. Just gently spoon across the top and nudge it in to place, smooth it a little and it will find it's level. This isn't a thick, thick curd, so don't use it for other cake recipes and expect it to stand up.
- I like to spread the curd on the Lemon Curd Mousse cake while it's in the pan and then refrigerate again for at least an hour. I generally bring the remaining mousse up to room temperature during that time and pipe the rosettes on right before serving.
- While this extra chilling step is really not strictly necessary, it will help keep the curd from getting too drippy. I did not do that today and at my folk's house (which IS always VERY warm) and it readily dripped down the sides. I've never had this happen when I've chilled the curd on top of the cake. There was some leftover, and you can see in one of the photos after being refrigerated there was no dripping.
- Many people complain this dessert is too sweet. Feel free to cut back on the sugar, but served in fairly thin slices (it is supposed to serve 12) and served well chilled, I think it's perfect. If there's any left over, I find people will literally bicker for any remaining slices...
- Don't expect this to travel well for long periods of time, and if you are, bring the well chilled cake in the spring form pan, along with the rest of the curd and mousse and your piping bag along with to assemble at the destination - and keep it cold.

I hope these notes help you out~this is a gorgeous dessert and well worth the effort.