

Curd mousse with fresh fruits

- 1** In a big bowl cream together curd, scrapped out vanilla seeds, lemon zest and sugar for 2 minutes or until (most) sugar crystals have dissolved.
- 2** Use a another bowl to whip the heavy cream until just stiff, then fold it carefully in the flavored curd cream.
- 3** The next step is the real clue of this recipe: Line a big fine mesh sieve (mine was ~15cm/6 inch in diameter) with a cheese cloth or muslin. I used stripes of a regular muslin bandage, which worked well. Put the sieve in a larger bowl, fill in the curd cream mix and use a spatula to make a smooth flat surface. Then place in the fridge to drain and chill for at least 6 hours or even overnight.
- 4** Flip the curd mousse on a plate, carefully remove muslin and decorate with fresh fruits or fruit puree. Or - using a wet tablespoon - cut off little pieces for individual servings.



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Recipe source: own creation

Prep time: 10min., chilling: at least 6 hours

Ingredients:

- * 500g curd, quark (20% fat), maybe substituted with unflavored yogurt
- * 50g fine white sugar
- * 1 vanilla pod, split lengthways, seeds scraped out
- * zest of 1 untreated lemon
- * 200g heavy cream, whipped
- * serve with fresh fruits or fruit puree