

Gluten Free Mascarpone and Lemon Mousse Cake

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Prep. time : 20 minutes

Cook time : 10 minutes

Ready in 30 minutes plus cooling

Level : Basic

Ingredients:

Almond Crumble:

- Almond flour 115g (4oz)
- Powdered sugar 30g (1oz)
- Butter 30g (1oz)

Almond Crust:

- Almond crumble 115g (4oz)
- Butter, melted 30g (1oz)

Mascarpone Mousse:

- Mascarpone cream cheese 180g (6.3oz)
- Milk 55g (2oz)
- Sugar 75g (2.6oz)
- Gelatin 4g (2 gelatin leaves)
- Cream, 35% 200g (7oz)

Lemon Curd:

- Lemon juice 100g (3.5oz)
- Sugar 100g (3.5oz)
- Eggs 100g (3.5oz)
- Egg yolks 20g (1 medium egg yolk)
- Lemon zest 4g (zest of 1 lemon)
- Gelatin 3g (1.5 leaves)
- Butter 30g (1oz)

Directions

1. To make almond crumble put almond flour, powdered sugar, and butter cut in cubes into a food processor. Pulse until you get crumbly mixture. Transfer the crumble onto a paper lined baking tray, and then bake it at 180°C (350°F) for about 10 minutes, until golden.
2. Grind done and cooled in your food processor. Place ground crumble into a bowl, and add melted butter. Stir with a silicone spatula until combined.
3. Wrap the bottom of 16cm (6") in diameter and 5cm (2") high cake ring with cling film, and line it with acetate strip. Transfer the mixture into the mold. Press it into the bottom using the back of a spoon, and put it in the fridge to set.
4. To make mascarpone mousse put gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put milk into a bowl. Add sugar and vanilla powder, and stir well with a whisk. Heat up this mixture in the microwave. When the milk is hot, add soaked gelatin and stir until it melts. Put mascarpone cream cheese into a bowl, add milk and gelatin mixture, and stir well with a whisk. Mix cream in your stand mixer fitted with whisk attachment until soft peaks form. Add mascarpone mixture into the whipped cream and stir with a whisk until it becomes uniform. Pour the mixture into the mold to approximately 3/4 of its height. Shake the mold to distribute the mousse evenly. Smooth the top using your small spatula and put everything in the freezer to set.
5. To make lemon curd soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Finely grind zest of one lemon. Add lemon juice, sugar, eggs, one egg yolk, and stir well with a whisk. Place the

mixture on bain-marie and cook it, stirring constantly until the curd thickens. Strain it through a sieve into a clean bowl. Add soaked gelatin and stir until it melts. Then add softened butter and stir until it melts. Pour your curd onto frozen mascarpone mousse. Shake the mold to distribute the curd evenly. Smooth the top using your spatula, and then put everything in the freezer to set.

6. Decorate the cake with some fresh strawberries and red currants.
7. There, your delicious gluten free mascarpone and lemon mousse cake is done! Enjoy!