



# Lemon Mousse Trifle

## Recipe Card

### INGREDIENTS

1/4 cups Stancato's Piccata Sauce

8 Egg Yolks, large

1/2 cups Granulated Sugar

1/4 cups Heavy Cream

1/2 tbsp Vanilla Bean Paste

1 Lemon, zested

2 cups Heavy Cream

1/4 cups Confectioner's Sugar

1/2 tbsp Vanilla Bean Paste

8 oz. Fresh Blueberries

3 Anisette Cookies or Biscotti

### DIRECTIONS

Place small pot 1/3 full of water on stove to boil for double boiler. Separate Eggs, saving Yolks in metal mixing bowl. Add sugar to Egg Yolks, whisk until mixture is pale and fluffy. Zest 1 lemon into Egg Yolk mixture. Add Piccata Sauce, Heavy Cream and Vanilla. Place over double boiler, whisking continuously, until thickened or reaching a temperature of 170 degrees fahrenheit. Chill Lemon Egg Custard in refrigerator while making Whipped Cream. To make Whipped Cream, put 2 cups Heavy Cream, Confectioner's Sugar and Vanilla in stand mixer, with balloon whip, whip on high speed until stiff peaks. Can also make in a chilled bowl with whisk by hand. Fold one cup of Whipped Cream into chilled custard. Serve in a wine glass, martini glass or mason jar. Layer Custard, Blueberries, Whipped Cream, and repeat with desired amount of layers. Top with crumbled Anisette Cookies and Blueberries.