



Keto Lemon Mousse

Description

Indulge in this light, airy, and refreshing Keto Lemon Mousse—a perfect blend of creamy richness and citrusy brightness. With just a handful of ingredients, this low-carb delight satisfies your sweet cravings without compromising your keto goals.

Ingredients

| Ingredient | Purpose |
|--|---|
| 1 cup heavy whipping cream | Creates a creamy and luscious base. |
| 4 oz cream cheese, softened | Adds tanginess and ensures a smooth texture. |
| 1/4 cup powdered erythritol (or preferred keto-friendly sweetener) | Sweetens without adding carbs. |
| 2 tbsp lemon juice | Brings a fresh, zesty citrus kick. |
| 1 tbsp lemon zest | Intensifies the lemon flavor and adds subtle texture. |
| 1/2 tsp vanilla extract | Provides a warm, balanced depth of flavor. |

Instructions

- 1. Prepare the Cream Cheese Mixture**
In a mixing bowl, beat the softened cream cheese until silky and lump-free.
- 2. Incorporate Sweetener & Flavorings**
Blend in the powdered erythritol, lemon juice, lemon zest, and vanilla extract until fully combined. The mixture should be thick and tangy.
- 3. Whip the Cream**
In a separate bowl, beat the heavy whipping cream using a mixer at medium-high speed until soft peaks form (about 2-3 minutes). The cream should hold shape but have a gentle droop when lifted.

4. **Combine & Fold**

Gradually fold the whipped cream into the cream cheese mixture in small portions, starting with about one-third. Continue folding in the remaining whipped cream until fully incorporated, ensuring the mousse remains airy and light.

5. **Chill & Set**

Spoon the mousse into serving dishes or pipe it elegantly using a star-tip nozzle. Cover and refrigerate for **1-2 hours** to let the flavors meld and the mousse set.

6. **Serve & Enjoy**

Garnish with extra lemon zest, fresh berries, or a sprig of mint for a sophisticated finish. Indulge guilt-free in this keto-friendly treat!

Category

1. High Protein Recipes

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