



Divine Lemon Mousse Napoleons

Serves 8

Ingredients:

16 Mission® 6" Stretched Style Flour Tortillas (10300)
1 cup + 2 Tbsp. Sugar
3/4 cup fresh Lemon Juice
6 large Egg Yolks
2 large Eggs
1 1/2 Tbsp. grated Lemon Peels
1 1/2 cups Whipped Cream
1 stick Unsalted Butter , melted
1/2 cup Sugar
1 Tbsp. + 2 tsp. grated Lemon Peel
1 Tbsp. + 2 tsp. Crystallized Ginger , minced
2 cups slivered Almonds , toasted and finely chopped
1 basket fresh Blueberries
1 basket fresh Raspberries
1 basket fresh Blackberries
Fresh Mint

Directions:

1. Preheat oven to 350° F. Combine 1 cup sugar, lemon juice, egg yolks, eggs, and lemon peel in large metal bowl. Set bowl over saucepan of simmering water. Do not allow bowl to touch water. Whisk until mixture thickens and registers 160° F, about 18-20 minutes. Transfer to a large bowl and chill until cool, stirring occasionally.
2. Cut off the round edges of the Mission® flour tortillas making rectangle shapes. The rectangles should measure 5½" in length by 3". Generously butter both sides of the rectangles and place on a baking sheet. Mix the sugar, lemon peel, ginger and toasted almonds in a bowl. Evenly sprinkle 1 heaping tablespoon sugar mixture on the buttered tortillas. Bake until golden brown, about 15 minutes. Remove from oven and allow to cool on a rack.
3. Beat 1½ cups whipping cream and 2 tablespoons of sugar in a mixer until medium firm peaks form. Fold into the lemon curd. Place 1/3 cup mousse on the tortilla napoleon. Top with berries and another napoleon. Top with another 1/3 cup mousse and berries. Repeat with remaining napoleons. Garnish with mint and serve.