# Lemon Tartlets



**Consejo del chef**

Garnish with a basil leave.

## Raciones para 3

- ❏ **3** Lemons
- ❏ **100 ml** Lemon juice
- ❏ **50 gr** Sugar
- ❏ **3 Sheets** Gelatin
- ❏ **150 ml** Cream
- ❏ **1 Teaspoon** Vanilla
- ❏ **6 Leaves** Basil

1. Halve the lemons and scoop out the flesh with a spoon.
2. Squeeze the flesh for 100ml of juice.
3. Heat the lemon juice with sugar and add the previously hydrated gelatin. Stir until sugar and gelatin dissolve. Whip the cream and combine it with the of sugar, gelatin, and vanilla mixture.
4. Fill the lemon cups with the mousse and place them in the fridge to cool for at least one hour.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/tartaletas-de-limon/