

Lemon Mirror Cake

<http://userealbutter.com/2008/06/28/lemon-mirror-cake-recipe/>

1 sheet or 1 round [lemon chiffon cake](#) (1/2 recipe)
lemon mousse
[limoncello soaking syrup](#)
lemon mirror

lemon mousse

2 1/2 tsps powdered gelatin
2 oz. fresh lemon juice
10 oz. heavy cream (medium peaks)
8 oz. [lemon curd](#), freshly made or warmed
1 oz. light corn syrup
1/2 tsp lemon extract

Bloom gelatin in lemon juice then melt it to 100°F. Whip the heavy cream to medium peaks. Cover and put in refrigerator. Blend together the warm curd with the corn syrup and the lemon extract, stirring with a whisk. Add the melted gelatin to the curd. Strain and cool the mixture to 70°F. Temper half of the whipped cream into the curd mixture. Fold in remaining whipped cream. Immediately use the mousse, cover and refrigerate until set.

lemon mirror

1 1/2 cups lemonade, strained
1 tsp lemon juice
1 tbsp limoncello
1 tbsp water
1 tbsp unflavored gelatin
1 drop yellow food coloring

Place lemon juice, limoncello, and water in a small bowl. Sprinkle gelatin over this mixture; set aside until spongy and soft. Heat lemonade in a pan until it simmers and pour over gelatin mixture. Stir to dissolve gelatin. Stir in the yellow food coloring. Place bowl over ice bath and stir occasionally until the mixture is syrupy.

Assembly: Place ring mold on foil base. Cut the cake into two slices for the shape of the mold or pan you are using. Set the first slice down in the ring mold and brush with half of the soaking syrup. Pour half of the mousse on top of the cake layer. Set the second cake layer over the mousse and soak with remaining syrup. Pour the rest of the mousse on top and smooth the surface. Refrigerate until the mousse is set. Remove from refrigerator and pour mirror on top and return to the refrigerator until gelatin is set. Unmold and serve.