

Lemon Bombes with Macerated Raspberries

<http://userealbutter.com/2009/03/31/lemon-mousse-bombe-recipe/>

modified from the Culinary School of the Rockies

8 oz. white chocolate, tempered and ready to use
1/2 recipe lemon chiffon cake (1 sheet cake)
4 oz. raspberries, fresh
2 oz. Grand Marnier or Cointreau
1 lb. lemon mousse (make this last)

lemon chiffon cake

makes 2 11×17-inch sheets or 2 9×3-inch rounds (you need only one round)
this recipe originally intended for baking at 5300 ft.

14.5 oz. cake flour (I use all purpose flour at 8500 ft.)
8.75 oz. confectioner's sugar
6.75 oz. whole milk
6 oz. canola oil
3.25 oz. eggs
4 oz. lemon juice
0.5 oz. baking powder (may want to add more for sea level)
13 oz. egg whites
9.5 oz. granulated sugar
1 tsp vanilla extract

Oven 375°F. Prep pan by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently in thirds and make sure the mixture is uniform or you may end up with separation during baking. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool on a rack.

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.

Assembly: You will need bombe molds for this recipe. Combine the raspberries with the liqueur and allow them to macerate for at least an hour. Coat the molds with tempered white chocolate – about three coats will work. Cut rounds from the chiffon cake (use a cutter that is the same diameter as the base of your molds). Fill a pastry bag with the lemon mousse and pipe it into the molds, filling them 2/3 to 3/4 full. Remove the raspberries from the liqueur and drain them on a paper towel. Place 2-3 berries in each mold and press them into the mousse, but not too far or else they'll show through in a creepy way. Place a cake round on each bombe and press it into the mousse. Brush the cakes lightly with the reserved liqueur (oops! I forgot to do this, but I bet it would have been awesome). Freeze the bombes until they are firm and unmold them. Serve at slightly cooler than room temperature.