

Labne Mousse

1 qt cream whipped to medium-stiff peaks, set aside and chilled

1 qt cream

5 sheets gelatin, bloomed in cold water

2 cups strained labne

6 oz garlic milk

juice and zest of 1 lemon

½ cup chopped dill

2 Tbsp salt

½ tsp white pepper

1. Bring cream to a boil and reduce heat to simmer.
2. Whisk in gelatine.
3. Combine with garlic milk, lemon zest and juice, dill, salt and white pepper in blender. Puree thoroughly.
4. Allow to cool slightly, then whisk in whipped cream. Adjust seasoning as necessary.
5. Transfer to hotel pan and chill to set.