



Frozen Honey Mousse With Lime And Sea Salt

Hands-on: 30 minutes Total: 2 hours, 30 minutes Serves 8

This summer dessert is as pretty to present as it is delicious. The acidity of the lime smooths out the honey—and honey, we know, cures everything.

3 large pasteurized eggs, separated
3/4 cup blossom honey
1 (13.66-ounce) can coconut milk, chilled at least 4 hours
1 cup heavy cream, chilled
1 teaspoon organic vanilla extract
Lime zest
Flaked sea salt (such as Maldon)

1 Whisk together the egg yolks and honey in a medium-size heavy-duty saucepan. Cook over low, whisking constantly, until thickened, 12 to 15 minutes.

2 Beat the egg whites in a medium bowl with an electric mixer fitted with whisk attachment on high until stiff peaks form, 2 to 3 minutes. Set aside.

3 Without shaking or tilting can, carefully open coconut milk. Remove solidified coconut cream from top, and place in a 2-cup measuring cup. Add liquid from can to equal 1 1/2 cups, and transfer to a medium bowl. Add heavy cream and vanilla, and beat on medium-high speed until soft peaks form, 2 to 3 minutes. Gently fold the egg whites and honey mixture into the cream mixture; spread in single layer in a 13- x 9-inch glass baking dish. Freeze 2 hours.

4 Spoon into parfait glasses; top with lime zest and sea salt.

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