



little lemon mousse creams

It's Time to Remember...
just how special life is.

A special fundraising promotion for North Haven Hospice is also an opportunity for friends and family to enjoy great food and have some fun. By ROS MARTIN.

Each year in May people all over the country get involved in a 'Time to Remember' event.

These range from office morning teas, to picnics, fish and chips at the beach, brunches and lunches, dinner parties and full-on banquets.

But the principle is the same for them all – getting people together for food, fun, friendship and a chance to remember good times, loved ones and those who have passed away. At the same time, it raises funds essential for the work of North Haven Hospice in caring for people with terminal illness and supporting their families.

Celebrity chef Jo Seagar is the Hospice New Zealand Ambassador. You might like to try making this very simple recipe for **Little Lemon Mousse Creams** – or any of her other recipes in the 'Time To Remember' pack.

Everyone signing up to be a host receives an information pack which includes invitations, recipes, ideas, donation record slips – to make organisation of your special event easier.

To sign up as a host, just contact North Haven Hospice on 4373355. Then, let the fun begin! A 'Time to Remember' function can be held any time in May.

HOSPICE TASTY BREAKFAST

If organising a 'Time to Remember' function is just a bit too much to consider, here's an alternative; this year North Haven Hospice has been working with local cafés and restaurants to encourage everyone in Whangarei District to **eat out for breakfast on Friday May 26**. All participating venues will give a donation to North Haven Hospice from the proceeds of their **Hospice Tasty Breakfast** takings that morning.

Sports teams, youth groups, work teams, businesses and organisations have the chance to support 'Time to Remember' by eating out – and having fun. Check your favourite foodie place to see if they're taking part.

Hospice Tasty Breakfast is supported by Classic Hits and Calders Design and Print. ■

INGREDIENTS

JO SEAGAR'S LITTLE LEMON MOUSSE CREAMS

- 600ml cream
- 3/4 cup castor sugar
- grated rind and juice of 2-3 lemons

MAKES 10 SMALL SERVINGS

METHOD

Place cream and castor sugar in a small saucepan and stir as you bring to the boil. Boil for exactly 3 minutes (this timing is very important for the chemistry to work).

Remove from heat and whisk in the grated rind and lemon juice. Taste, and add a little more lemon if not sharp enough. Cool, then pour into small glasses and chill completely for 4-6 hours or, better still, overnight.

Serve with a small dollop of lightly whipped cream and sprinkle grated lemon rind or a teaspoon of lemon over it.



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