



LEMON POSSET *(serves 6)*

Recipe by Elyse Chatterton

450ml whipping cream

130g sugar

Freshly squeezed juice of 2 lemons, zest of 1 lemon

salt

- Mix the cream and sugar together in a saucepan, and turn to a high heat.
- Bring to the boil, stirring to dissolve the sugar. Turn down to a simmer and keep stirring for 2 minutes.
- Add the lemon juice, zest and a pinch of salt; whisk thoroughly.
- Pass the mix through a fine sieve into a jug. Skim off any air-bubbles. Pour into serving ramekins, cups or shot glasses.
- Place in the fridge to cool & set for at least 2 hours.

EQUIPMENT

Cutting board and knife

Pot

Juicer

Sieve

Jug