



## Lemon Posset

Ingredients (makes 6)

150g/5oz caster sugar

2 large lemons, zest and juice only

600ml double cream

Method

For the posset, place the double cream and the sugar into a large pan over a low heat and bring to the boil slowly. Boil for three minutes, then remove from the heat and allow to cool.

Add the lemon juice and zest and whisk well.

Pour the lemon cream mixture into six large serving glasses and refrigerate for three hours.

Serve with a small shortbread biscuit and a few strips of lemon peel on top.

