

# Lemon Posset

Serves 4 : ~15 minute prep, 2hr rest

## Ingredients:

- 300 grams of heavy cream
- 100 grams caster sugar
- 60 grams lemon juice
- 1 tbsp lemon zest
- 1 tsp vanilla extract
- optional: 4 hollowed out lemons for serving (could also serve in coupe glasses)
- optional: crumbled freeze dried raspberries for topping

## Instructions:

- Add heavy cream, sugar and lemon zest to a small pot.
- Bring the mixture up to a simmer and let it cook for 4 minutes. It shouldn't boil, just gently simmer.
- After 4 minutes, remove from heat and stir in the lemon juice and vanilla.
- Run the mixture through a sieve to remove the lemon zest.
- Let rest a couple minutes to cool slightly (this is usually when I hollow out my lemons).
- Fill your hollowed out lemons (or coupe glasses) and allow posset to set in the fridge for 2 hours until thick and well chilled.
- Crumble the freeze dried berries on top for garnish and serve.

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## recipe notes:

- no notes! a perfectly simple little recipe

## what you learn from this recipe:

- I learned that you can create a nice rich, thick custard without eggs! Cream, sugar, and citrus will do the trick.