



LEMON POSSET *(serves 6)*

Recipe by KATHRYN JOEL

450 ml whipping cream

130 g sugar

*Freshly squeezed juice of 2 lemons, strained
zest of 1 lemon*

Salt to taste

To serve: Macerated Blueberries (method below)

- In a medium pan, combine the cream and sugar.
- Bring to the boil over a high heat, stirring to dissolve the sugar.
- Once boiling, turn down to a simmer and keep stirring for 2 minutes.
- After 2 minutes remove from the heat and add the lemon juice, zest and a generous pinch of salt, whisking to combine.
- Transfer to a jug then pour into individual ramekins, cups or shot glasses.
- Place in the fridge to cool & set for at least 2 hours.
- Serve finished with the (optional) macerated blueberries.

Macerated Blueberries

½ cup blueberries

Sugar to taste

Pinch of salt

St. Germaine or other liqueur (optional)

Tarragon leaves (optional)

- Slice the blueberries in half, through the circumference.
- Toss the berries with a spoonful of sugar, to taste. Add a pinch of salt.
- Add a splash of St. Germaine, or another liqueur of choice.
- Stir in a few (optional) tarragon leaves.
- Set aside to macerate for 20 minutes.
- Spoon onto your set Lemon Possets, to serve.

EQUIPMENT

Cutting board and knife

Medium pot

Juicer

Sieve

Jug

Mixing bowl