



LEMON POSSET *(serves 6)*

Recipe by ELYSE CHATTERTON

450ml whipping cream

130g sugar

Freshly squeezed juice of 2 lemons, zest of 1 lemon

Salt

Optional to serve: Macerated Blueberries, method follows

- 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.
- Serve finished with the (optional) macerated blueberries.

MACERATED BLUEBERRIES

Recipe by KATHRYN JOEL

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 them 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 Lemon Possets, to serve.

EQUIPMENT

Cutting board and knife

Pot for posset

Juicer

Sieve

Jug for pouring into serving dishes

Bowl for blueberries