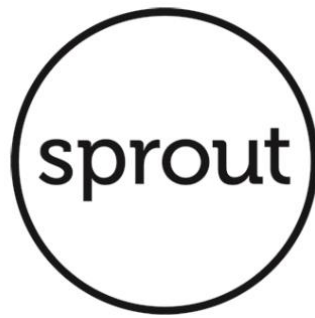




Lemon posset with berry fool

Ingredients: (Serves 4)

500mL cream, plus 250mL extra

½ cup caster sugar, plus 2 tablespoons extra

Zest and juice of 2 lemons

1 ½ cups fresh berries

1 tablespoon gin

Method:

1. To a saucepan add 500mL cream, lemon zest and ½ cup sugar. Bring to a simmer stirring regularly so the cream doesn't catch on the bottom of the pot.
2. Once you start to see the cream come to a subtle boil, remove from the heat and add the lemon juice, stirring it in well.
3. Allow to cool for a few minutes before dividing between glasses and placing into the fridge to set for about 3-4 hours or overnight.
4. In a bowl, crush and mix berries with remaining two tablespoons sugar until well combined.
5. In a separate bowl, whisk remaining 250mL cream until firm peaks form – it should hold its shape when lifted from the bowl with the whisk.
6. Fold crushed berries and gin with whipped cream, spoon into a clean container and keep in the fridge until ready to use.
7. Once posset has set, dollop the berry fool on top and serve.