



## LEMON & LIME POSSET

Serves 6

### INGREDIENTS

#### The Posset

600ml Double Cream  
140g Caster Sugar  
80ml Mixed Juice and Zest of Fresh, Un-waxed  
Lemons and Limes

#### Almond Tuile Biscuit

60g Unsalted Butter  
60g Plain Flour  
60g Icing Sugar  
40g Egg Whites  
Blanched Flaked Almonds

#### The Syrup

100g Sugar  
100ml Water  
Cinnamon  
Star Anise  
Vanilla Pod

#### To Decorate

Mint Tip

1 punnet each of Strawberries, Blueberries,  
Raspberries

### METHOD

Preheat the Oven to 180°c

- 1) Grate the zest and squeeze the juice from both the Lemons and Limes
- 2) Pour the double cream in a thick bottomed saucepan and heat carefully. Bring the cream to the boil, stirring all the time, add the sugar, juices and zests, simmer for 30 seconds.
- 3) Remove the cream from the heat and strain the mix into a clean, cold jug to remove the zest. Allow the mix to cool before pouring the mix in to your glasses or ramekins. Place the filled glasses or ramekins in the fridge until they are set and completely cold.
- 4) To make the syrup, place the Sugar, Water, Cinnamon, Star Anise and Vanilla into a pan. Bring to a simmer, then add the fruits for 5 seconds and immediately remove them from the syrup and allow to cool.
- 5) To make the biscuits, sift the flour and icing sugar together. Melt the butter, and add the flour/icing sugar. Remove from the heat and mix in the egg whites to form a smooth paste. Spread on to a tray and leave to cool.
- 6) Make a stencil from a plastic lid and spread the mixture over, sprinkle on almonds and cook at 180°c for approximately 5 minutes. Remove and shape immediately.
- 7) Remove the possets from the fridge and place the berries on top with the mint tip, place the almond biscuits next to it and serve.



Recipe by Stephen Reid, Head Chef