

## LEMON POSSET

Serves 10

4 cups heavy cream

1 cup superfine sugar

Grated zest and juice of 3 lemons

1 pint of raspberries, blackberries or both

1 tablespoon confectioner's sugar



Place the cream, sugar and lemon zest into a heavy based saucepan and heat just to the beginning of a boil.

Pour the cream onto the lemon juice and then strain the mixture through a sieve into 8 small glasses or ramekins. Leave to cool, then place them in the fridge until set.

Wash the raspberries, pat dry and dust with the powdered sugar. Leave for 10 minutes, until the raspberries begin to break up.

Place a spoonful of berries on top of each lemon posset. Garnish with a spring of mint and serve.