LIGHT & SWEET

Lemon Posset with Shortbread

PREP	COOK	SERVES
10 min	10 min	6 small glasses

Vegetarian

A three-ingredient lemon cream that sets by itself, served with buttery shortbread fingers.

Ingredients

For the posset

- 600 ml double cream
- 150 g caster sugar
- Zest of 2 lemons
- 80 ml fresh lemon juice (about 2 lemons)

For the shortbread

- 125 g soft butter
- 55 g caster sugar
- 180 g plain flour
- A pinch of salt

Method

1. For the shortbread, heat the oven to 160°C. Rub the butter, sugar, flour and salt together until it forms a dough.
2. Press the dough into a 15 x 20 cm tin lined with baking paper, prick with a fork, and bake for 25 to 30 minutes until pale golden. Cut into fingers while warm and cool in the tin.
3. For the posset, bring the cream, sugar and lemon zest to the boil in a large pan, stirring, and simmer for exactly 3 minutes.
4. Remove from the heat and whisk in the lemon juice. Let it stand for 5 minutes.
5. Strain into six small glasses and chill for at least 4 hours, until set.
6. Serve with the shortbread.

Cook's tip

Simmer the cream for the full 3 minutes. That is what makes the posset set.