

## **Lemon Posset**

(serves 6 people)

A delicious, tangy summer desert & so easy to make.

*110 g sugar*  
*450 ml cream*  
*75 ml lemon juice*

Bring sugar & cream to boil.

Turn down & simmer for 3 minutes.

Add freshly squeezed lemon juice.

Stir & strain into individual ramekins.

Allow to stand in fridge for a few hours to set.

Serve with fresh strawberries or and other seasonal berries & crisp wafers.