

Lemon Posset



Ingredients

1 large lemon
150g pure cream
50g caster sugar
½ tsp vanilla paste
Lemon thyme

Method:

1. Cut lemon in half, lengthwise. Gently remove all the flesh from the halves and reserve. Place the lemon shells into a cupcake tray and set aside.
2. Using the reserved lemon flesh, juice and strain to get ¼ cup (60ml) of lemon juice.
3. Heat the cream, sugar and vanilla over medium heat, stirring continuously. Bring to a boil, turn down to a simmer and cook for 10-12 minutes until reduced.
4. Take it off the heat and let it sit for 2-3 minutes before adding the lemon juice very slowly all the while stirring the cream. Pour the lemon cream into the lemon halves and refrigerate for 4

hours or until set.