

Lemon Posset

Ingredients

24 oz. heavy cream
8 oz. superfine sugar
Zest of 3 lemons
5 tablespoons of lemon juice

Procedure:

1. Heat cream and sugar in a heavy bottomed pot over medium heat, stirring periodically to dissolve the sugar.
2. Allow the cream to come to a boil while stirring, watching carefully so that it does not boil over.
3. Reduce to a simmer and cook for 4 minutes.
4. Remove the pot from the heat and stir in lemon juice.
5. Allow to cool slightly and then divide evenly between 6 ramekins.
6. Refrigerate for a minimum of 4 hours before serving.