

Lemon Posset

c/o marissarothkopf.substack.com

Makes 4 1/2 cup-sized portions

What You'll Need:

- 400 ml heavy whipping cream
- 1/2 cup (100 grams) granulated white sugar
- 6 tablespoons freshly squeezed lemon juice (about 3 large lemons)
- zest of 2 lemons (about 3 tablespoons of zest)
- Berries for decoration
- Possible additions: coconut macaroons, meringues, amaretto biscuits

What You'll Do:

1. In a medium saucepan, stir together the heavy cream and the sugar. bring the mixture to a boil over medium heat, stirring occasionally. Let the mixture boil for 2 1/2 minutes, stirring constantly.
2. Remove the pan from the heat and stir in the lemon juice and 2 tablespoons of the zest.
3. Decant the mixture into your designated serving vessels. If you are going to add chopped cookies or hunks of meringue, drop them in. Don't stir them in.
4. Refrigerate until firm, at least two hours, or overnight.