

# Lemon Posset

900ml      whipping cream  
250g      caster sugar  
3          lemons  
6          mint (fresh)  
1 punnet   raspberries



1, Pour cream into a pan and put on a medium heat, add the sugar and stir so not to burn it on the bottom of the pan

2, Zest the lemons using a fine grater then cut in half, using a lemon squeezer extract all the juice from all 3 lemons

3, Bring the cream to the boil, add the zest and juice and stir in, leave to cool slightly, then pour into glasses and refrigerate for 3 - 4 hours until set. Decorate with sprigs of mint and raspberries.