

**Miele**

# Lemon posset with raspberries and amaretti crumb

By Miele

**15 minutes**

Preparation Time

**2 minutes, plus setting time**

Cooking Time

**6**

Serves



## INGREDIENTS

### Lemon posset

600 ml thickened cream  
100 g caster sugar  
1 lemon, zested  
 $\frac{3}{4}$  tsp citric acid

### Raspberries

100 g raspberries, fresh or frozen  
2 tbsp caster sugar  
1 tsp aged balsamic vinegar

### To serve

Homemade or store bought amaretti biscuits

## METHOD

### Lemon posset

1. Place the cream, sugar and lemon zest into an unperforated steam container and whisk to combine.
2. Cover and place in the steam oven and Steam at 90°C for 1 minute.
3. Remove from the steam oven and stir in the citric acid until well combined. Pass through a sieve.
4. Pour into moulds and refrigerate for 3 hours, or until set.

### Raspberries

1. Place all ingredients into an unperforated steam container. Steam at 100°C for 2 minutes.
2. Remove from steam oven and stir to combine. Set aside to cool.

### To serve

1. Top each posset with a spoonful of raspberries, followed by some crushed amaretti biscuits.

### Hints and tips

- Other citrus fruits, spices or vanilla can be used to flavour the posset.
- The berry and biscuit combination can be changed to suit individual tastes; blackberries and gingernut biscuits are a great combination.