Lemon Posset

rosemary Shortbread, creme chantilly, fruit

Ingredients (10 portions)	
Lemons zest	10g
Lemon juice	170g
Cream	1100ml
Sugar	260g
Shortbread	
Flour	40g
Butter	200g
Sugar	100g
Rosemary	280ml
salt	1 pinch
Cream Chantilly	
Mint	5g
Cream	400ml
Vanilla essence	5g
Icing sugar	30g
Chocolate	40g
Strawberry	100g
Raspberry	100g

Prep list

- Make lemon mix
- Make shortbread
- Creme chantilly

Allegies and Alternatives

GF: change shortbread to gluten free
DF: with dairy free cream.
Vegan: with dairy free cream.
Nut free: yes

Blackboard wording

Lemon Posset



DESSERT – METHOD AND SERVING

Lemon Posset

Weigh pan, this is so we can weigh cream mixture before and after reduced, weight of cream sugar mix and mark down. We want to reduce mix by 170g

Warm cream , sugar and zest, when sugar dissolves turn temp up. Bring to a rolling boil.reduce till 170g has evaporated . Remove from heat and whisk in 170 g of lemon juice.

Leave to stand and cool. Stir occasionally. After 10 minutes pass and pour into ramekins. Need to be done day before. Chill over night

Shortbread

Put flour, butter, sugar and salt in a food processor. Blend until it all starts coming together. Be patient this takes time in a cold kitchen.

Add finely chopped rosemary. Blitz in. Remove, wrap and rest for 1 hour in the fridge

Remove shortbread from fridge, let it come up to room temp makes rolling easier

Roll out till about 8 mm thick. Cut into strips 20cm by 5cm .you can also bake as a rectangle and cut after cooking.

Prick the raw shortbread with a fork and sprinkle with sugar.

Bake on mat at 150 C for 25/35 minutes. You don't want much colour.

Leave to cool.

Chantilly Creme

Whisk ingredients for creme chantilly. Don't over whip.

Quarter or slice fruit.

Service and Presenation

Pipe 5 rosettes spaced out on shortbread , decorate top with fruit and mint, finish with grated chocolate

Place ramekin on napkin on slate , place shortbread on top slightly off centre.

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