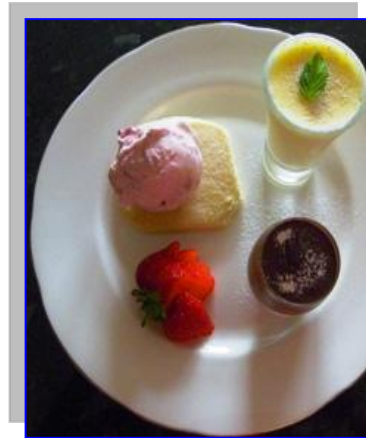


Assiette of mini desserts

Lemon Posset – Makes 6 ramekins or 12 shot glasses
(make in shot glasses and serve as an assiette of mini desserts as photo)

Ingredients

600ml double cream
140g caster sugar
2 large lemons, juice and grated zest



Method

1. Put the double cream in a large pan with the sugar. Bring slowly to the boil and simmer for 3 minutes. Take off the heat, add the lemon juice and zest and whisk well – 4.
2. Pour into 6 ramekins and refrigerate for 2-3 hours. Dust with icing sugar and serve with shortbread.

Download the rich choc pot and shortbread recipes from the resources page to finish the assiette.

Assiette Recipe Costing

Rich chocolate pots 12 shot glasses	£3.86	and £0.32p each
Lemon Possets 12 shot glasses	£2.05	and £0.17p each
Shortbread per unit	£0.06	
Ice Cream	<u>£0.21</u>	
	£0.76	
Selling Price	£5.95	
Cost of Sales %	15	
GP%	85	

Lemon Posset Recipe Costing

Lemon Posset per ramekin	£0.64p each
Selling Price	£4.95
Cost of Sales %	16
GP%	84

Tried and tested by the Onecall Hospitality tasting team

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