

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.



If making as an assiette of desserts, include a rich chocolate pot and shortbread and ice cream, which can both be downloaded from Onecall's 'resources' page.

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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