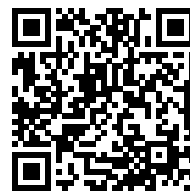


Lemon Possets



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Recipe by: Laura Vitale

Makes 12

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients

- __ 2 Cups of Heavy Cream
- __ 1 cup of Sugar
- __ 3/4 cup of Lemon Juice
- __ Zest of 1 Lemon
- __ 6 Whole Lemons

1) Cut the lemons in half lengthwise, scoop out the flesh and pulp, place that in a bowl and the lemon shells on a small platter and set aside.

2) Squeeze the lemon pulp to yield 3/4 cup of juice and set aside as well.

3) In a saucepan, add the cream, sugar and lemon zest, bring to a boil over medium low, then once the sugar has dissolved, boil for 5 more minutes, then allow to cool for about 20 minutes.

4) Add the lemon juice to the slightly cooled cream mixture, stir to combine then fill the lemon shells with the custard mixture (you will likely have more mix than lemon cups so place the remainder into shallow little cups) refrigerate overnight (no need to cover) and serve cold!

