Lemon Posset

Serves 6

Ingredients

600ml double cream
150g caster sugar
Grated zest and juice of 2 lemons
250g fresh raspberries
Small fresh mint leaves, to garnish
12 cantuccini or biscotti biscuits

- 1. Place cream and sugar in a pan and carefully bring to the boil, stirring slowly. Simmer for a few minutes, then add the lemon zest and juice. Stir well, then cool slightly.
- 2. Reserve 18 raspberries and divide the remaining berries among 6 dessert bowls or glasses (or little teacups work well too), then pour in the posset mixture to cover the berries. Chill for at least 3 hours.
 - 3. Decorate with the reserved berries and mint leaves, and serve with the cantuccini or biscotti biscuits.