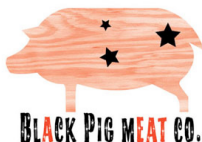


zazu
kitchen + farm



"wish i was at st. john's lemon posset"

serves 6

i love how clean this dessert is. perfect ending. almost enough to fly to london for!

2 1/4 cups whipping cream

3/4 cup plus 1 teaspoon sugar

5 tablespoons fresh lemon juice

2 teaspoons lemon zest, (yellow part only)

Bring cream and 3/4 cup sugar to simmer on medium-high heat. Simmer 3 minutes,

stirring constantly. Remove from the heat. Stir in

lemon juice. Pour into six ramekins. chill

until possets are set, about 4 hours.

Mix remaining 1 teaspoon sugar with the lemon peel and sprinkle on top. Serve with a shortbread cookie.