

fuss free flavours

tasty stuff without the fuss



Recipe: Apple, Lemon & Lime Possets

Makes 4

Ingredients

For the Apple Compote

2 small apples - peeled and finely chopped (this will be about 8oz / 200g prepped apple)
30g / 2 tbs golden syrup
Juice of 1 lemon
Scant amount of water

For the Posset

284ml carton double cream
Juice of 1 lemon (reserve 2 slices for garnish before juicing)
Juice of 1 lime
75g / 3oz sugar

Place the ingredients for the compote into a small saucepan and gently simmer until the apple is soft. Allow to cool (pouring something hot into a cold glass could easily crack it) and divide between 4 wine glasses. I use a jam funnel to ensure the fruit lands at the bottom of the glass rather than sliding down the sides.

Put the cream into a medium sized pan and bring to the boil. Add the juice and sugar and simmer for a minute or two stirring well. Remove from the heat. Allow to cool, to avoid cracking the glasses, and then pour over the apple compote. Chill to set for a few hours in the fridge before serving.

For an extra indulgence pour a little more cream over the top of the possets before serving.

You may also like this recipe for [elderflower and lime possets](#).

