

Lemon Possett

Such a simple pudding and so delicious. Eat it with those left-over Scottish shortbreads!

Gently heat 600ml of double cream in a large pan with 160g of caster sugar and stir until the sugar has dissolved. Bring slowly to the boil and simmer for 3 minutes. Remove from the heat.

Add the zest and juice from 3 lemons and whisk well. Taste it at this point and add a little more lemon or sugar according to your tastebuds.

Pour into cups or ramekins and chill for at least 3 hours or overnight in the fridge. Top with a little more lemon zest and serve.