

Aunty Wendy's recipes



Lemon posset

Serves 2

300ml double cream

75g caster sugar

Zest and juice of 2 lemons

Pour the cream, sugar and zest into a pan and bring to the boil.

Remove from the heat and add the lemon juice – the mixture will start to thicken.

Pour the mixture into your dish/dishes and leave in the fridge for at least four hours

Oh so simple!