



🕒 Prep Time: 10 mins | 🔥 Cook: 5 mins | 🕒 Ready In: 2-3 hours | 🍴 Serves: 4 people

# Lemon Top Gin Posset

A posset is a traditional dessert but it's elevated in this recipe by using Lemon Top Gin in place of lemons. We've taken inspiration from the classic seaside treat and served this silky smooth dessert with biscuits flavoured with ice cream soda (biscuit recipe available separately).

## INGREDIENTS

- 400ml of Double Cream
- 100g of caster sugar
- Grated rind of half a lemon
- 4 tablespoons of lemon juice
- 3 tablespoons of Lemon Top Gin

## NUTRITION FACTS PER SERVING:

Calories: 475 | Protein: 2.2g | Fat: 37.7g Sugar: 25.4g

## METHOD

Step 1: Pour the cream into a medium sized saucepan & add the sugar and grated lemon rind.

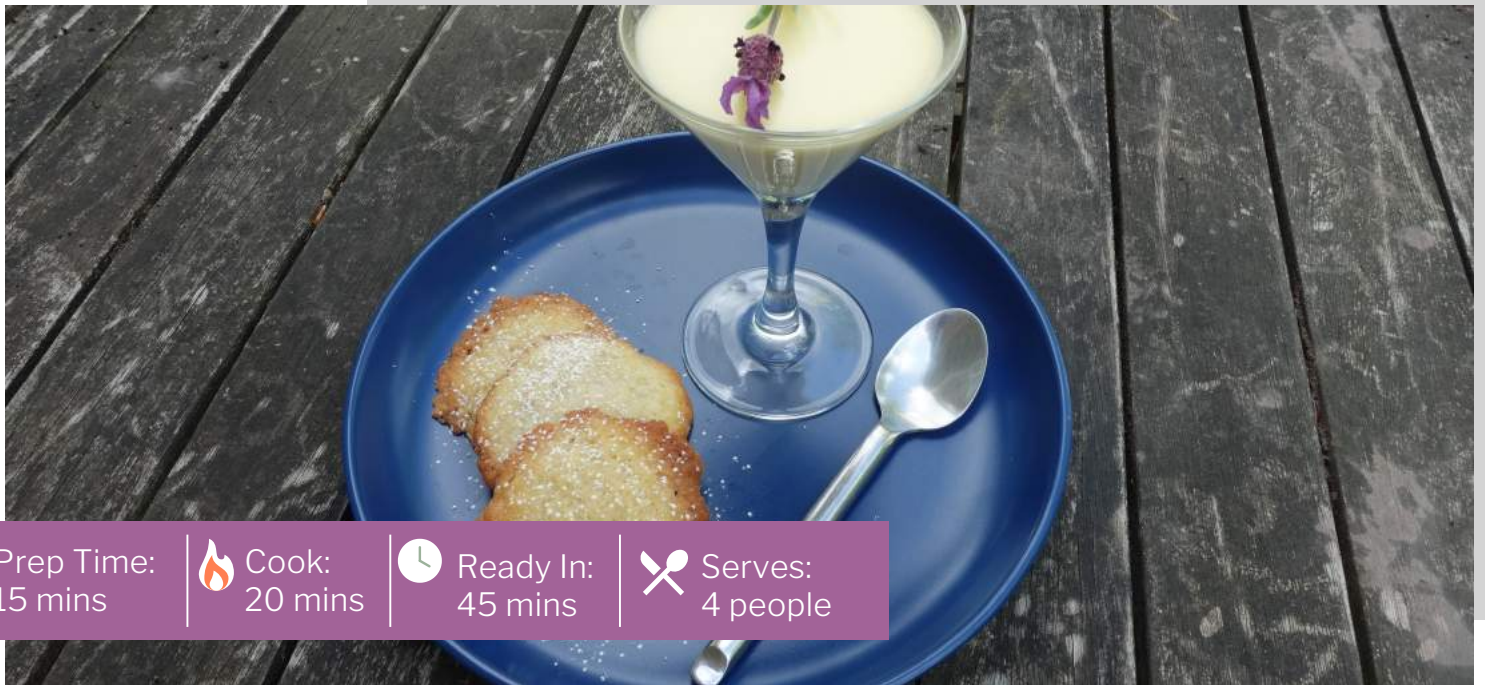
Step 2: Heat slowly to dissolve the sugar, stirring continually

Step 3: Simmer for 3 minutes by increasing the heat and don't forget to keep stirring.

Step 4: Switch off the heat and stir in the Lemon Top Gin and lemon juice.

Step 5: Strain the lemony cream through a sieve and into a jug then pour into individual ramekins or glasses.

Step 6: Chill for a couple of hours in the fridge until set then serve with the biscuits.



# Ice Cream Soda Biscuits

What better accompaniment to our Lemon Top Gin Posset. These biscuits have the crispyness of an ice cream cone and the vanilla sweetness of traditional ice cream. Use them to scoop up spoonfuls of the delicious Lemon Top Gin Posset

## INGREDIENTS

- 115 g of butter at room temperature
- 75g granulated sugar
- 1/4 teaspoon of fine salt
- 120g plain flour
- 4 tablespoons cream soda (we used Ben Shaws Cream Soda)
- Optional 1/4 teaspoon of vanilla extract (for extra vanilla flavour!)

## NUTRITION FACTS PER BISCUIT

Calories: 103 | Protein: 0.8g |  
Fat: 5.9g Sugar: 6.2g

## METHOD

Preheat your oven to 180C/Fan 170/Gas 4

Step 1: For approximately 3 minutes, beat the butter, sugar and salt in a stand blender or hand mixer until light and fluffy.

Step 2: Mix in the cream soda and the flour gradually by hand or using the beaters on a slow setting. Try to avoid overmixing. Stir in the vanilla extract if using.

Step 3: Prepare a baking sheet by lining with greaseproof paper or silicon baking sheets then drop teaspoonfuls of the mixture onto the sheet. Allow 2-3 cm between biscuits as they will spread out.

Step 4: Bake for 20 minutes. The edges of the biscuits should be a lovely golden colour.

Step 5: When they are cool enough to handle remove to a wire rack to cool completely.