

LEMON POSSET

(from The Bewitching Kitchen)

2 cups heavy whipping cream

2/3 cup granulated sugar

5 Tbsp lemon juice

blueberries, optional for serving

In a small saucepan, heat the cream and sugar, stirring to dissolve the sugar. Bring to a boil, then adjust the heat so it doesn't boil over and keep it at a medium boil for 5 minutes.

Remove the pan from the heat and stir in the lemon juice, then set aside to cool for 15 minutes. Strain the mixture through a fine mesh sieve set over a large measuring cup with a pouring lip.

Divide the mixture between 6 ramekins, filling them about 3/4 of the volume.

Refrigerate for at least 4 hours or until fully set, then top with blueberries, if you like.