

Blood Orange Posset

Servings: 4

Prep Time: 20min

Cook Time: 5min



Ingredients

- the juice and finely grated zest of 2 blood oranges plus an extra orange for garnish
- 600ml double cream
- 120g caster sugar

Directions

1. In a saucepan over medium heat, bring the cream and sugar to a boil. Allow to bubble gently for 3-5 minutes, then remove from the heat.
2. Stir in the zest, then whisk in the juice until well mixed. Allow to cool for half an hour or so, stirring from time to time, then divide the mixture between four pretty glasses.
3. Cover with clingfilm and allow to set overnight in the fridge. Serve topped with peeled segments from the remaining orange.