

Foodnity Recipes

Easy Lemon Posset

A creamy, tangy lemon posset made with just cream, sugar, and lemon—set in minutes, chilled, and served with a whisper of zest.

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**British** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups heavy cream
- [ ] 1/2 cup granulated sugar
- [ ] Zest of 2 lemons
- [ ] 1/4 cup fresh lemon juice
- [ ] 1 tsp vanilla extract

Garnish

- [ ] Lemon zest ribbons
- [ ] Fresh berries (optional)
- [ ] Mint leaves (optional)

Instructions

1. In a saucepan, combine the cream and sugar; heat over medium until the sugar dissolves and the mixture just begins to steam.
2. Remove from heat and stir in the lemon zest, lemon juice, and vanilla; whisk gently until smooth.
3. Pour the mixture into pre-chilled glasses or ramekins, smoothing the tops with a spoon.
4. Refrigerate for at least two hours, until set. Garnish with lemon zest ribbons, berries, or a mint leaf before serving.
5. Enjoy the bright, silky dessert on its own, or pair it with a small bite of lemon brownies for a contrasting texture.
6. For a festive twist, try serving alongside cream puffs that echo the citrus theme.

Nutrition per serving

250 kcal	3 g	15 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the glasses are chilled; this helps the posset set faster.
- If the posset is too runny after chilling, let it sit a bit longer—temperature is the key.
- You can double the recipe for a larger gathering; just keep the ratio of cream to lemon consistent.