



Miele

Vanilla posset with berries and amaretti crumbs

By Miele

10 minutes

Preparation time

6 minutes, plus 3 hours setting time

Cooking time

4

Serves

INGREDIENTS

Posset

225g cream
40g caster sugar
½ lemon, zest only
¼ tsp citric acid

Berries

100g berries, frozen
2 tbsp caster sugar
1 tsp balsamic vinegar, aged

To serve

Amaretti biscuits, crushed

METHOD

Posset

1. Combine cream, sugar and lemon zest and whisk lightly.
 1. Place into an unperforated steam container and cover with cling wrap, foil or lid.
 2. 1. Steam at 90°C for 1 minute then remove cling wrap.
 2. Stir in citric acid well.
 3. Pour into moulds and refrigerate for 3 hours, or until set.

Berries

1. Place berries, sugar and vinegar into an unperforated steam container, cover.
 1. Steam at 100°C for 5 minutes.

To serve

1. Spoon over berries and sprinkle with biscuits.

Hints and tips

- Other citrus fruits can be used as well as other flavourings like vanilla or spices.
- The berries and biscuit can also be changed, blackberry and gingernut biscuits make a good combination.