

**Miele**

# Lemon posset with raspberries and amaretti crumb

By Miele

**20 minutes**

Preparation Time

**3 minutes, plus setting time**

Cooking Time

**6**

Serves



## INGREDIENTS

### Lemon posset

600 ml thickened cream  
100 g caster sugar  
1 lemon, zested  
 $\frac{3}{4}$  tsp citric acid

### Raspberries

100 g raspberries, fresh or frozen  
2 tbsp caster sugar  
1 tsp aged balsamic vinegar

### To serve

Homemade or store bought amaretti biscuits

## **METHOD**

### **Lemon posset**

1. Place the cream, sugar and lemon zest into an unperforated steam container and whisk to combine.
2. Cover and place in the steam oven and Steam at 90°C for 1 minute.
3. Remove from the steam oven and stir in the citric acid until well combined. Pass through a sieve.
4. Pour into moulds and refrigerate for 3 hours, or until set.

### **Amaretti biscuits**

1. Preheat the oven on Fan Plus at 150°C.
2. Place the almond meal, caster sugar and flour into a food processor and pulse until combined and free of lumps.
3. In the bowl of a freestanding mixer with a whisk attachment, add the egg whites and salt and whisk on high speed until foamy, just before soft peak stage. Whisk in the almond extract.
4. Using a spatula, fold the almond meal mixture into the egg whites until combined.
5. Gently knead to form a sticky dough. Dust your hands with icing sugar before rolling the dough into balls.
6. Arrange on a baking tray. Place in the oven on shelf position 2 and bake for 15-18 minutes, or until the tops are cracked and the bases are golden. Cool on a wire rack.

### **Raspberries**

1. Place all ingredients into an unperforated steam container. Steam at 100°C for 2 minutes.
2. Remove from steam oven and stir to combine. Set aside to cool.

### **To serve**

1. Top each posset with a spoonful of raspberries, followed by some crushed amaretti biscuits.

### **Hints and tips**

- Other citrus fruits, spices or vanilla can be used to flavour the posset.
- The berry and biscuit combination can be changed to suit individual tastes; blackberries and gingernut biscuits are a great combination.