



LIME POSSET

INGREDIENTS

- Country Range Crushed Chillies
- 600 ml Double Cream
- 4 Limes (Juiced)
- 1 Lime
- 150 g Caster Sugar
- 2 Mango
- 150 g Shortbread

METHOD

1. Pour the double cream in to a pan and bring to the boil
2. As soon as the cream starts to boil reduce the heat and simmer for 3-4 minutes to reduce
3. Pour the juice of 4 limes in to the cream
4. Stir in the caster sugar and zest of 1 lime
5. Whisk the mixture to bring together
6. Pour mix in to 8 small glasses and refrigerate for 3 hours
7. Remove glasses from refrigerator and moisten the lip of each with a little water
8. Dip the glasses in to caster sugar to create a ring around the edge
9. Garnish with finely chopped mango, lime zest, a few chilli flakes and a squeeze of lime juice
10. Finish with a little crushed shortbread and a slice of lime