



LEMON POSSET

Crème au Citron à l'Ancienne

Source: The Gilded Table – March Edition

Prep Time: 5 min | Cook Time: 5 min + chill | Yield: Serves 4



Recipe Description

Silky and luminous, lemon posset offers a delicate finish to the March table — a centuries-old British Isles dessert that feels both timeless and effortlessly elegant.

Ingredients

- 2 cups heavy cream
- $\frac{3}{4}$ cup sugar
- 5 tbsp lemon juice

Instructions

1. In a small saucepan, heat the cream and sugar over medium heat until gently simmering.
2. Remove from heat and stir in the lemon juice.
3. Pour into serving cups or small bowls.
4. Chill for at least 4 hours until set.

Serve simply, or with a sprinkle of zest.