



Ingredients

600ml double cream
125g caster sugar
2 lemons zest & juice
1 orange zest & juice

Method

1. Place the cream and sugar in a medium sized pan. Heat until the sugar has dissolved and the cream is hot but not boiling.
2. Add the zest and juice of the fruit, then bring to the boil. Whisk for 2-3 minutes and you will feel it thicken slightly.
3. Set aside to cool then place in your glasses.
4. Place in the fridge to set overnight before serving.

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Sarah's servings: 6 jars, Sarah's skill: Easy