



JAFFA SEEDLESS LEMON POSSET

Makes

4

Time

10
Minutes

Level

Simple

Kcal

207
per portion

You will need

- 2 x Jaffa Seedless Lemons (zested, juiced)
- 2 x Cups of Cream
- 2 x TBSP of Honey
- ¼ x TSP of Turmeric (to colour)

For serving:

Fresh Raspberries or Shortbread Biscuits

Our step-by-step guide

Step 1

Stir together the Cream and Honey in a saucepan to combine (add the turmeric at this step, if using). On a medium to high heat, bring the mixture to a boil, stirring frequently. Once the mixture is at a boil, keep heating for three minutes, stirring constantly.

Step 2

Remove from the heat, then whisk in the Jaffa Seedless Lemon juice and zest. Let cool slightly, then pour into glasses or ramekins. Chill overnight, then serve with raspberries or shortbread.

Step 3

Enjoy!

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