

## Oliver Peyton's lemon posset with a blood orange sauce

### SERVES 4

#### Ingredients

- 300ml pouring double cream
- 75g caster sugar
- Finely grated zest of 1 small lemon
- 2tbsp lemon juice

#### For the candied orange slices

- 100g caster sugar
- 4 paper-thin slices of blood orange, including the skin

#### For the blood orange sauce

- 1 blood orange
- 30g caster sugar

### METHOD

First make the candied orange slices for the decoration. Put the sugar in a small saucepan with 100ml cold water and bring slowly to the boil, stirring until the sugar has dissolved.

Remove from the heat. Dip the orange slices in the sugar syrup and place on a rack set over a tray. Leave in a warm place, or in an oven that has been heated and turned off, until crisp, which should take about 8 hours.

For the posset, put the cream, sugar and lemon zest in a small saucepan and warm over a low heat, stirring all the time to make sure the sugar dissolves, until bubbles start to form around the edge. Continue cooking gently, without stirring, for about 2 minutes. Do not let the cream get to a rolling boil.

Remove from the heat and stir in the lemon juice until evenly distributed. Pour into four small dessert glasses (about 80ml).

Cover and refrigerate for at least 2 hours or until set (you can leave the possets in the fridge overnight if this is more convenient).

Make the sauce. Cut the orange into wedges and remove all the pips.

Place the wedges (skin on) in a blender with the sugar and blitz until the sugar has dissolved and the puree is smooth. Pass the sauce through a fine sieve set over a bowl.

Serve each posset topped with a spoonful of the sauce and candied orange slice.