



## **Hugh F-W's lemon posset and River Cottage shortbread biscuits**

One of the simplest and most delicious of all English puddings. It's remarkable that something that takes only minutes to make tastes so luxurious. Serve it as it is, with small shortbread biscuits as we do here, or with a few raspberries later in the summer. Serves six.

600ml double cream  
150g caster sugar or vanilla sugar  
Juice of 3 medium-sized lemons

Pour the cream into a large saucepan and add the sugar. Warm gently, stirring to dissolve the sugar, then bring to a boil and boil for exactly three minutes, without stirring. Remove from the heat and whisk in the lemon juice. Strain into a jug, then pour into six ramekins or small glasses. Cool, cover, and refrigerate for four hours before serving.

### **shortbread biscuits**

Makes about 24 biscuits.

175g butter, softened  
90g caster sugar, plus extra for sprinkling  
A generous pinch of salt  
2 medium egg yolks  
Grated zest of an orange or lemon  
200g plain flour, plus extra for dusting

In a mixer, beat together the butter and sugar on a medium-high speed until very pale and fluffy - you want it to be almost white - scraping down the sides of the bowl with a spatula as you go. Lower the speed to medium and add the salt, egg yolks and zest. Beat for half a minute, then gently fold in the flour using a spatula. The dough will be very sticky.

With floured hands, scrape the dough on to a floured surface and pat into a wide, flat disc. Wrap in clingfilm and refrigerate for an hour.

Preheat the oven to 180C/350F/gas mark 4. Roll out the dough on a floured surface to a thickness of about 3mm and use a 6cm pastry cutter to cut out your biscuits. Use a palette knife to transfer to a nonstick baking sheet or one lined with baking parchment. Bake for seven to 10 minutes, until just golden around the edges but pale on top. Remove from the oven and sprinkle generously with caster sugar. Leave on the baking sheet to firm up for a minute or two, then carefully transfer to a wire rack to cool.