

MACKAYS

# Lime Possets with Lime Curd & Mango

## Ingredients

- 500ml Elmlea Double Cream
- 125g caster sugar
- 90ml lime juice, plus 15ml for the mango
- 120g Mackays Lime Curd
- ½ large ripe mango, cut into 2cm cubes
- Zest of ½ lime



## Method

- 1** Put the cream and caster sugar into a saucepan and bring to a boil, stir occasionally to dissolve the sugar.
- 2** Once bubbling immediately lower the heat and simmer gently for 2 minutes.
- 3** Remove the cream from the heat and stir in the lime juice. Pour into 6 small glasses or serving dishes.
- 4** Let the possets cool before covering and putting them in the fridge for at least 3 hours to set.
- 5** Once the possets are set put the Mackays Lime Curd into a small saucepan and heat gently, warming the curd enough that it is loose enough to pour over the possets.
- 6** Pour a thin layer of curd on top of each posset and put them back in the fridge for 15 minutes.
- 7** Chop the mango into 2cm cubes and put in a small bowl. Add the zest of ½ lime and the remaining lime juice and mix well. Take the possets out of the fridge, add the mango on top of each posset and serve immediately.