

# Raspberry & Elderflower Posset

## Ingredients

### Posset





150g fresh raspberries  
3tbsp Wild Elderflower pressé  
1/4tsp vanilla bean paste  
400ml double cream  
100g caster sugar

### Raspberry sauce

150g fresh raspberries  
40g caster sugar  
60ml elderflower pressé

Fresh raspberries to decorate

## Method

-  Blitz the raspberries and Elderflower pressé in a mini food processor or blender until smooth then push through a sieve to remove the seeds.
-  Pour the cream into a small saucepan with the vanilla and sugar and heat gently until the sugar dissolves. Turn up the heat to steaming and keep stirring the mixture for a further 2-3 minutes. Add the smooth raspberry mixture and leave to cool slightly.
-  Divide the posset between 2 glasses or cups and pop into the fridge to chill.
-  To make the sauce, add the raspberries, sugar, and elderflower pressé to a small saucepan. Heat on low until sugar dissolves, then turn up the heat and bring to the boil mashing the raspberries. Push the mix through a sieve and leave the sauce to cool. Once cooled, divide the sauce between the glasses and decorate with fresh raspberries.



*Heartsease  
Farm*