

Champagne & Raspberry Possets



Serves 2 Prep 10 mins + 2h chilling Cook 5 mins Challenge

Ingredients

140g frozen raspberries, defrosted
2 tbsp Champagne (buy a mini bottle)
200ml double cream
2 tbsp golden caster sugar
2 tsp freeze-dried raspberry pieces
shortbread biscuits to serve

1. Put the raspberries and Champagne in a mini food processor or blender. Whizz until the puree is as smooth as you can get it, then use a wooden spoon or spatula to push as much of it through a sieve as you can. Discard the seeds left behind.
2. Put the cream and sugar in a saucepan and warm gently until the sugar melts. Increase the heat until just boiling, then boil vigorously for 2 & 1/2 minutes, stirring constantly. Turn off the heat and stir in the raspberry-Champagne puree. Cool for 15 mins before dividing between 2 small pots or glasses. Chill for 30 mins, then sprinkle over the freeze dried raspberry pieces and chill for at least 2h or more until set (or overnight if you're making ahead)
3. To serve, remove the possets from the fridge and add some shortbread biscuits (shop-bought) on the side.