

Speedy Lemon Syllabub



Serves 4 Prep 30 mins

No cook

Easy

Ingredients

4 lemon shortbread biscuits
80ml sweet vermouth (I used Madeira)
250ml double cream
4 tbsp icing sugar
6 tbsp lemon curd
2 tbsp flaked almonds, toasted
2 sprigs fresh mint (optional)

From James's original recipe, I have reduced the Vermouth from 110 ml to 80, and the lemon curd from 8 tbsp to 6. This reduces the amount of sugar and acidity roughly by the same amount.

1. Crumble a biscuit into the bottom of each of four sundae or dessert glasses. Drizzle over one tablespoon of sweet vermouth into each glass.
2. Pour the cream into a bowl and add the icing sugar. Whisk the cream until soft peaks form. Fold in the remaining sweet vermouth. Add the lemon curd and lightly fold through, leaving a marbled effect.
3. Spoon the cream mixture into each of the glasses. Top with the flaked almonds and a sprig of mint. Serve chilled.