

Dilmah Lemon & Lime Posset



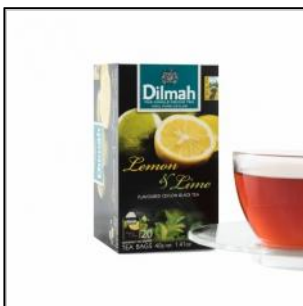
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A petite tartlet filled with a pleasing blend of Dilmah's Lemon & Lime Tea strained into citrus cream and topped with golden raspberries.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



Lemon & Lime

Ingredients

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- 50g flour
- 2g salt
- 300g butter
- 2 eggs



- 125g sugar
- 4 sheets gelatine
- 3 Dilmah Lemon & Lime Tea bags, steeped
- 180ml lemon/lime juice
- 270g castor sugar
- 900ml thickened cream
- Pineapple leaves and raspberries to garnish

Methods and Directions

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- Sift flour and salt, rub in butter.
- Add eggs and sugar then gently fold in together.
- Boil cream, add strained tea, add softened gelatine, then lemon/lime juice.
- Pass through a strainer and set.
- Garnish with pineapple leaves and raspberries.

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