



READY IN: **15 MINUTES**  
DIFFICULTY: **EASY**

## CHAMPAGNE & RASPBERRY POSSETS

### Ingredients:

- **140g** frozen raspberries, defrosted
- **2 tbsp** champagne
- **200ml** double cream
- **4 tbsp** golden caster sugar
- **2 tsp** freeze-dried raspberry pieces  
shortbread biscuits, to serve

### Method:

1. Put the raspberries and Champagne in a mini food processor or blender (or use a jug and a hand blender). Whizz until the purée 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 mins**, stirring constantly. Turn off the heat and stir in the raspberry-Champagne purée. 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 2 hrs more until set (or overnight if you're making ahead).
3. To serve, remove the possets from the fridge and add some shortbread biscuits.