



CHAMPAGNE & RASPBERRY POSSETS - NO BAKE DESSERT

READY IN: **3 HOURS**
DIFFICULTY: **EASY**

Ingredients:

- **140g** frozen raspberries, defrosted
- **2 tbsp** champagne (buy a bottle and treat yourself to a glass while your dessert)
- **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. Mix until the purée is as smooth as you can get it, then use a spatula to push it through a sieve and discard the seeds left behind.
- 2.** Place the cream and sugar in a saucepan and warm gently until the sugar melts. Increase the heat until just boiling, then boil for 2 ½ 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 hours or overnight until set .
- 3.** To serve, remove the possets from the fridge and add shortbread biscuits.