Posted on 15 June 2019

by Liz Robb

A rich and creamy fruit flavoured dessert accompanied by little light almond

biscuits, buttery and crumbly.

Ingredients

170g white caster sugar
600ml double cream, plus extra for piping
8 ripe passion fruit
1 or 2 limes
180g self raising flour
70g golden caster sugar
50g ground almonds
a pinch of salt
150g softened butter
2-3 drops of vanilla extract

Servings
6
Person

Preparation

1. To make the posset, pl ace the white caster sugar and 600ml double cream in a small pan and stir over a low heat until the sugar has dissolved. Bring to the boil, reduce to a simmer and continue to cook and stir for 3 minutes. Leave to cool slightly.
2. Spoon the flesh and seeds from the passion fruit into a food processor and whizz briefly. Sieve the juice into a jug, discarding the seeds, and stir in 2 tablespoons of lime juice.
3. Stir the juices into the cream and sugar mixture, then leave to cool for 8-10 minutes, stirring occasionally to keep it smooth. Spoon into small glasses, cover and chill in the fridge for a few hours to set.
4. Before making the biscuits, preheat the oven to 180 degrees or 160 degrees fan oven, then lightly grease and line 2 baking sheets with baking parchment.
5. Sift the flour into a large bowl, then add the salt, golden caster sugar and the ground almonds and mix together. Stir in the vanilla extract. Cut the soft butter into small pieces and rub in until it resembles fine breadcrumbs.
6. Bring the biscuit mixture together to form a smooth dough with your hands.
7. Roll the dough out quite thinly on a lightly floured surface. Use a small cutter to cut out the biscuits and place on the prepared trays. Bake for 12-15 minutes, or until just lightly golden. After a few minutes, lift onto a cooling rack.
8. Keep the cooled biscuits in an airtight container until required.
9. To serve, pipe a little whipped cream onto each posset and serve with 2 or 3 almond biscuits.

Cooks Note

I used a very small square cutter and made 35 tiny almond biscuits. If you don't need them all for dessert, keep and enjoy the rest with a nice cup of tea or coffee!