

strawberry mint posset



Light, easy to prepare and yet silky and luxuriously sweet and indulgent. Easy to make right at home too!!

Ingredients

1 cup of fresh strawberries	3 tablespoons of Guinness Stout
4 tablespoons of granulated sugar	200 g of double cream
1 teaspoon of finely chopped mint	

Method

Slice your strawberries and blend them together with the mint until they are completely pureed.

In a sauce pan, add your double cream. To the double cream, add your granulated sugar and three tablespoons of Guinness.

Allow this to simmer for about 4 minutes, then add your pureed strawberries. Let it simmer for 2 more minutes then remove from the heat.

Ladle this into a goblet and a lot to solidify in your freezer for about 2 hours or until set. Once set, garnish with more fresh strawberries and a couple of fresh mint leaves to tie everything together and serve.



SERVE WITH: on its own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mint-strawberry-posset/>