



Orange Posset

🕒 265–270 Min   

Preparation

- 1 Wash the oranges and cut them in half. Scoop out the flesh and squeeze the juice by hand, then strain to remove pulp.
- 2 Pour the cream into a saucepan, add the sugar, orange peel and vanilla paste, then heat until just before boiling. Remove from the heat and strain. Stir in the orange juice; the mixture will thicken slightly. Let cool for 5 minutes.
- 3 Place the hollowed orange halves on a tray and fill them with the mixture. Let stand for 10 minutes, then refrigerate for at least 4 hours. Serve garnished with orange zest.

Ingredients 10 Portions

♦ = Kotányi Produkte

6	Oranges
358 ml	Whipping cream (33% fat)
70 ml	Orange juice
1 sachet	(Orange) sugar
20 g	Sugar
1 tsp	Orange peel
0.5 tsp	♦ Bourbon vanilla paste

