

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