



Lime Posset with Ginger Biscuit Crumb Topping

Dessert Prep Time: 25-30 Minutes • Chill Time: 4 Hours • Veggie

17A

Find all your unchilled Market items in bag A.



Creme Fraiche



Caster Sugar



Lime



Plain Flour



Unsalted Butter



Ginger Puree

Pantry Items
Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, fine grater, bowl and baking tray.

Ingredients

Ingredients	Quantity
Creme Fraiche** 7)	300g
Caster Sugar	150g
Lime**	2
Plain Flour 13)	75g
Unsalted Butter** 7)	30g
Ginger Puree	15g

Pantry	Quantity
Oil for the Flour*	½ tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4431/1059	1207/289
Fat (g)	62.6	17.1
Sat. Fat (g)	38.3	10.4
Carbohydrate (g)	123.7	33.7
Sugars (g)	82.2	22.4
Protein (g)	8.5	2.3
Salt (g)	0.56	0.15

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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2



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Get Prepped

TIP: If you're in a hurry, pop 2-4 ramekins or glasses in the fridge now.

- Pop the **creme fraiche** and **half the sugar** into a medium saucepan on medium heat.
- Gently bring to a simmer, then cook, stirring frequently, for 4-5 mins.
- Meanwhile, zest and halve the **limes**.

Chill Out

- Once the **creme fraiche** has simmered, squeeze in the **juice** from both the **limes** and stir through all the **lime zest**.
- Remove from the heat and allow to cool for 10 mins.
- Pour the **cooled mixture** into your glasses or ramekins and set in your fridge for 4 hours or overnight.

Oh Crumbs!

- Meanwhile, preheat your oven to 220°C/200°C fan/gas mark 7.
- To make the **ginger biscuit crumb**, add to a large bowl the **flour**, **butter**, **ginger puree**, remaining **sugar** and the **oil for the flour** (see pantry for amount). Use your fingers to rub everything together until it looks like sticky breadcrumbs.
- Spread the **crumb mixture** in an even layer on a baking tray. Bake until golden, 9-11 mins, then remove from the oven and allow to cool. **TIP:** Toss halfway through baking to ensure an even golden colour.
- When you're ready to eat, remove the **possets** from your fridge and top with the **ginger biscuit crumb** to finish.

Enjoy!