

LEMON-BERRY POSSET & LIVANTO

🕒 15 min

👤 Medium

MATERIALS

Bowl
Glasses

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

6 Capsules Of Livanto (6 X 40
ml)

For The Lemon Cream:

400 ml Cream

150 ml Lemon Juice

160 g Sugar

4 Gelatine Sheets (8 g Total).

For the berry topping:

250 g Strawberries

125 g Currants

10 Blackberries

50 g Sugar

2 Gelatine Sheets (4 g Total)

INSPIRATIONS



HOW TO MAKE !

Soak 4 gelatine sheets in a bowl and 2 sheets in another bowl.
Bring the cream to a boil, remove from heat, and add the 4 drained gelatine sheets.

Mix the sugar and lemon juice, pour the cream on top, mix again.
Divide the mixture into 6 dessert glasses, let cool and refrigerate overnight.
Boil the berries with 10 ml water and the sugar for 5 minutes, add the 2 drained gelatine sheets.
Strain the juice through a sieve, pressing firmly with the back of a spoon.

Let cool before gently placing the juice on top of the cream in each glass, return to refrigerator until ready to serve.
Serve with a Livanto Espresso (40 ml).