

LEMON POSSET

WITH CARAMELISED WHITE CHOCOLATE CRUMBLE

Inspired by the
flavour profile of
Benromach
Peat Smoke



RECIPE

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INGREDIENTS:

- 600ml double cream
- 200g golden caster sugar
- Juice and zest of 3 lemons
- 100g white chocolate
- 50g rolled oats
- 2tbsp caster sugar
- 2tbsp butter
- 1 meringue nest
- Dram of Benromach Peat Smoke

1. Heat the cream and golden caster sugar together until the sugar has melted.

2. Add in the lemon juice and zest and heat until thickened. It should coat the back of a wooden spoon. Pour into glasses or ramekins and chill.

3. Mix the oats, caster sugar and butter together and spread on to greaseproof in a tray in the oven at 160 degrees for 10 to 20 minutes until golden and crisp and the butter and sugar have melted.

4. Place the white chocolate on a silicone mat on the oven at 110 degrees. Stir every 10 minutes until the chocolate has become chalky and crumbly. This could take up to 50 minutes so be patient.

5. Mix the cooled caramelised chocolate with the toasted oat mixture and add the crushed meringue.

6. Serve with a dram of Benromach Peat Smoke.

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