



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Citrus Posset with Spiced Meringue

Ingredients

- Citrus Posset
 - 2 c heavy cream
 - 23 c sugar
 - 2 oranges, zested
 - 3-4 tbsp fresh citrus juice
- Spiced Meringue
 - 2 egg whites
 - ¼ c sugar
 - ¼ tsp ground ginger
 - 1/8 tsp ground cinnamon
 - 1/8 tsp cayenne
 - 1 tsp orange zest

Allergens: Dairy, Egg, Capsaicin

Directions

Citrus Posset

In a saucepan on medium heat, combine cream, sugar, and citrus zest and bring to a simmer. Once the sugar fully dissolves, let it simmer for 2-3 more minutes and then remove from the heat. Add your citrus juice and then portion into small cups or ramekins. These must be chilled for at least 2 hours or until set.

Optional: You can also sprinkle some sugar evenly on top and torch it to have a nice crisp shell on top.

Directions

Spiced Meringue

Whip egg whites until soft peaks form. Gradually add sugar, whipping until stiff peaks form. Fold in orange zest and spices.

Spoon or pipe the meringue on top of custard, crème brûlée, pudding, possets, anything creamy and delicious.