

Lemon cup CHEESECAKES

A zesty lemony pud to wake up the senses. Tasty too.

FOR 4

- * JUICE OF 1 LEMON, PLUS A LITTLE ZEST
- 5 TBSP ICING SUGAR
- 150ML DOUBLE CREAM
- 200ML THICK NATURAL YOGHURT, SUCH AS GREEK
- 4 GINGER BISCUITS
- 4 TBSP RASPBERRIES, BLUEBERRIES, HEDGEROW BLACKBERRIES OR CHOPPED STRAWBERRIES (OR NO FRUIT AT ALL)

Dissolve the icing sugar in the lemon juice. Whip the cream to soft peaks and mix with the Greek yoghurt and the lemon mixture.

Crumble a ginger biscuit into the bottom of each of four cups (or glasses), followed by a spoonful of fruit in each. Top with the lemon mixture and sprinkle some lemon zest on top. Chill for an hour or so before eating.

