



Cranachan

INGREDIENTS - serves 4

2 tbsp medium oatmeal
300g / 3 cups fresh raspberries
Caster sugar to taste
350ml / 1 and 1/2 cups double cream
2 tbsp local honey
5 tbsp Scottish whisky

METHOD

- Spread the oatmeal on a tray and toast in a hot pan until nutty in aroma. Cool.
- Make a purée using half the raspberries. Crush with a fork or use a blender. Sweeten with caster sugar to taste. Sieve if desired.
- Whisk the cream to a stiff, just peaking consistency. Fold in the honey and the whisky.
- Stir in the oats. Save some to sprinkle on the finished dish.

- Fill glass dishes with alternate layers of cream, raspberries and purée. Top Chill. Top with a sprinkle of toasted oats before serving.