



CRANACHAN

A sweet, crunchy Scottish treat with Whisky and raspberries

Serves 4

- 2 tbsp oats
- 300g fresh raspberries
- a little caster sugar*
- 350ml double cream
- 2 tbsp honey
- 2-3 tbsp whisky

*from your own cupboard/ cannot be purchased from our grocery shop

PREP TIME

- Prep | 15 m
- Cook | 5 m
- Ready in | 20 m

METHOD

01

Spread the oats out on a baking tray and place under a pre-heated medium grill. It will not darken so cook until it begins to smell rich and nutty.

02

Crush half of the raspberries by pushing them through a sieve with the back of a spoon. Sweeten this purée with a little caster sugar, to taste.

03

Pour the double cream into a separate bowl and whisk until it is just about set before stirring in the honey and whisky. Be careful not to over whip the cream, tasting your mixture and adding more honey or whisky if needed.

04

Lightly mix in the cooled oatmeal until it forms a firm mixture. Layer the mixture into four dishes, alternating with the purée and remaining whole raspberries. Chill a little before serving.