



INGREDIENTS

- 250g raspberries
- 60ml single malt whisky
- 70g steel-cut oats
- 200g crème fraîche
- 100ml single cream
- ¼ cup honey

Cranachan

Cranachan, a combination of oats, raspberries, whisky and honey (heather honey if possible), is the most typical Scottish dessert. A bit like a Scottish Eton mess, these days it's usually made with whipped cream, though traditionally Scotland's cottage cheese, crowdie, was used, giving it a more lactic tang. With this in mind, I add tangy crème fraîche to mine ... and of course I enjoy it with a wee dram of a good Highland single malt, like Glenmorangie.

Serves 4

METHOD

1. Reserve 4 of the raspberries and combine the rest with the whisky, gently crushing them; set aside for an hour or so.
2. Toast oats in a dry frying pan for a few minutes, stirring often, until they're dark golden and smell nutty. Set aside.
3. Whisk crème fraîche, cream and honey together until firm.
4. Layer cream, berries and oats into glasses or a trifle bowl, finishing with a layer of cream, sprinkling of oats and the reserved berries.
5. Chill until ready to serve.