



***“Scottish raspberries are among the best in the world and contain an absolute wealth of goodness to maintain health and prevent illness.” Scottish Daily Mail, June 28th 2004.***

*During Scotland’s summer months it is dotted with bountiful fresh fruit stands from local farms. The warmer summer months in Scotland are a great cause for celebration on account that the weather during the winter is cold and unforgiving. Both English and Scottish cuisine tend to receive a bad wrap. Nevertheless, if you consider their recipes they are composed with a simple balance that is all together elegant. This traditional Scottish dessert is a true testament to that.*

*I was first introduced to this glorious dessert while working at a hotel in Scotland. For me it was an instant love affair and I inadvertently tasted and sampled until acquiring myself a slight buzz from the whisky. Oops! Being that the dessert chef was an eighteen year old Scottish lad I’m sure the whipped cream was laced to the nines with whisky. However, this recipe is not too strong and can be served with Scottish short bread on the side. Cheers and enjoy!*

Serves 6

### **Ingredients**

1 pint heavy whipping cream

2 tbsp honey

2 tbsp whisky

1 cup rolled oats

2 tbsp brown sugar

1 lb 2 oz raspberries

fresh mint for garnish

### **Method**

Preheat broiler on high. Place oats on baking sheet covered with foil, sprinkle with brown sugar and toast. Watch them constantly, removing and stirring up with a fork every 30 seconds. After two minutes or when oats are golden brown, remove from broiler and set aside to cool.

Break up cool oats mixture between your fingers.

In a medium mixing bowl, with an electric hand held mixer whisk cream until light and fluffy. Add honey and whiskey then lightly fold oats into whipped cream.

In a large glass bowl or six individual glass bowls assemble your cranachan layers.

Garnish with fresh mint and berries.