

Heather Honey Cranachan

Serves 4



**CHICAGO
SCOTS**



INGREDIENTS

1 pint/570ml Heavy cream
2/3 cup (3oz/85g) Porridge rolled oats (or steel cut oats)
7 Tbsp Whisky
4 Tbsp Heather Honey
6oz Raspberries, washed
4 scoops Vanilla Ice cream
Fresh mint leaves
(optional, to garnish)

METHOD

1. Your first job is to make the base for the dessert. Place the oats into a dry pan on medium heat and toast. Keep an eye on them so they don't burn.
2. Once you get a little colour, slowly add the whisky. Be very careful at this point as the whisky will ignite.
3. Next add the honey, stir to combine and remove from the heat.
4. By hand or with a mixer, whisk the heavy cream to soft peaks. Try not to over-whisk.
5. Reserve some whole raspberries for garnish and use a fork to lightly mash the remaining berries.
6. Once the oat mixture is cool, reserve a teaspoonful for garnish and carefully fold the raspberries into the rest.
7. Spoon in layers into your serving dishes — begin with a layer of raspberry-oat mixture, then whipped cream. Repeat the layers a second time.
8. Top with a scoop of ice cream.
9. Garnish with toasted oats, whole raspberries, a drizzle of Heather Honey and fresh mint.



**Chef Gary
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The National
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