



SCOTTISH CRANACHAN



Ingredients

2 Servings

½ cup Scottish oats
(steel-cut or pinhead oats)
1 ½ - 2 cups raspberries,
fresh or frozen
½ cup heavy whipping
cream
3 tbsp honey
3 tbsp Scottish whisky

4 Servings

1 cup Scottish oats
(steel-cut or pinhead oats)
4 - 5 cups raspberries,
fresh or frozen
1 cup heavy whipping
cream
½ cup honey
½ cup Scottish whisky



Instructions

Servings
2-4

Prep Time
25 mins

Cook Time
5 mins

Total Time
30 mins

1. Toast the oats first: Add the oats to a pan over medium-high heat. Gently stir the oats around the pan for 5-8 minutes, or until the oats begin to steam and smell aromatic. Take care that oats don't burn - lower the heat to medium if necessary and stir the oats constantly. Once the oats are toasted, remove the pan from the heat and set aside.
2. Wash the fresh raspberries, or defrost if using frozen ones and drain any excess liquid. If using fresh, pick out a handful of nice raspberries and set them aside to use as a garnish later, if desired.
3. Place the remaining raspberries in a bowl and drizzle with 1 tbsp of honey. Crush the berries with a fork until they are evenly mashed and the honey is fully incorporated, then set aside.
4. Pour the heavy cream into a container. Whisk the cream for several minutes using an electric mixer or beater until the cream forms soft peaks. Add the whisky and the remaining 2 tbsp of honey, then whisk the cream again for another minute until the ingredients are fully mixed.
5. Add half the whipped cream to a bowl with the toasted oats and mix until a smooth paste forms.
6. To assemble the dessert, prepare 2-3 single serving glasses or dessert bowls. Alternate layers of puréed raspberries, creamy oats, and whipped cream until all the glasses are filled. Top each serving with the remaining fresh raspberries as a garnish, if desired.
7. Enjoy your cranachan right away, or store it in the fridge for up to a few hours until serving.