

# Whisky Galore

Burns Night on January 25th, commemorates Scottish poet Rabbin Burns birthday.



## Cranachan

### Ingredients (serves 4)

- 570ml/1 pint double cream
- 85g/3oz porridge oats
- 7 tbsp whisky
- 3 tbsp honey
- 450g/1lb raspberries
- fresh mint, to garnish

### Method

1. *Toast the oats in a frying pan, being careful not to burn them.*
2. *Lightly whip the cream until it reaches the soft peak stage, then fold in the whisky, honey, oatmeal and raspberries.*
3. *Serve in dessert glasses garnished with a few raspberries and mint.*

Born in 1759, his most famous works are probably Auld Lang Syne and, of course, the Address to a Haggis, recited during the theatrical cutting of the haggis with a ceremonial knife on Burns Night.

Burns suppers have become a tradition across the UK, with or without the bagpipes. One absolutely vital element, of course, is the haggis – as Burns put it, that ‘Great chieftain o the puddin’-race!’, traditionally served with neeps and tatties,

plus a fair few drams of whisky. Whether you like or loathe the haggis, the traditional Burns Night dessert is sure to please everyone. Cranachan is a delicious concoction of cream, raspberries, honey and oats – plus yet more whisky. What’s not to like?

Have a great Burns night. Gun cuireadh do chupa thairis le slainte agus sonas. (May your cup overflow with health and happiness).

