

Cranachan

Brigades @ Home – 29/01/2021

Preparation time: 15 minutes

Cooking time: -

Overall inc. cooling: 15 minutes

Serves: 2

Ingredients

200ml Double cream

45g Porridge oats

2 tbsp Honey

200g Fruit (usually Raspberries)

Method

1. In a dry frying pan lightly toast the porridge oats over a medium heat until it smells nutty. Allow the oats to cool
 2. Whip the double cream in a small bowl until it forms soft peaks
 3. Add the honey, fruit, and oats to the cream and mix together with a wooden spoon
 4. Serve and enjoy
 5. Any remaining Cranachan (I bet there isn't any!) may be stored covered in the fridge for a day
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Ingredients

- 200ml Double cream
- 45g Porridge oats
- 2 tbsp Honey
- 200g Fruit (usually Raspberries)



Utensils

- Small bowl & Whisk
- Scales & Wooden spoon
- Frying pan



- 1.** Weigh the 45g of porridge oats into the small bowl



- 2.** Tip the porridge oats into the dry frying pan
Toast the oats over a medium heat until they smell nutty



- 3.** Measure the 200ml of double cream into the small bowl



- 4.** Whisk the cream until it forms soft peaks



- 5.** Add the 2 tbsp of honey into the small bowl



- 6.** Weigh the 200g of fruit into the small bowl



- 7.** When cool, add the toasted oats to the small bowl



- 8.** Mix everything together with the wooden spoon



- 9.** Serve and enjoy!
Any remaining (I bet there isn't any!) may be stored covered in the fridge for a day

