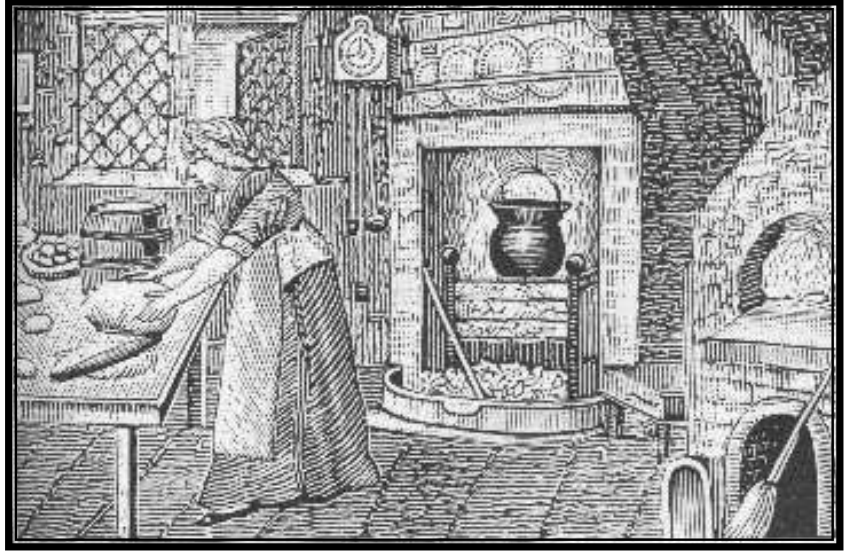




# The Olde Scots Kitchin



## Caledonia Cream

### Ingredients

#### For the Cream

4oz cream cheese (about half a cup);  
4 fluid ounces double cream (about half a cup);  
1 tablespoon marmalade (thick, bitter marmalade is suggested but use what you have);  
2 tablespoons brandy or rum;  
2 teaspoons lemon juice;  
Sugar to taste

#### Ingredients for base:

4 oranges, segmented and the pith removed

### Directions

Blend all the ingredients for the cream in a liquidiser till smooth. Place the oranges in four long-stemmed glasses and, if you want, add a teaspoon of brandy (or rum) to these. Add the cream on top. Garnish with some orange zest (boil this for a few minutes in water to reduce the bitterness).

Serve chilled.