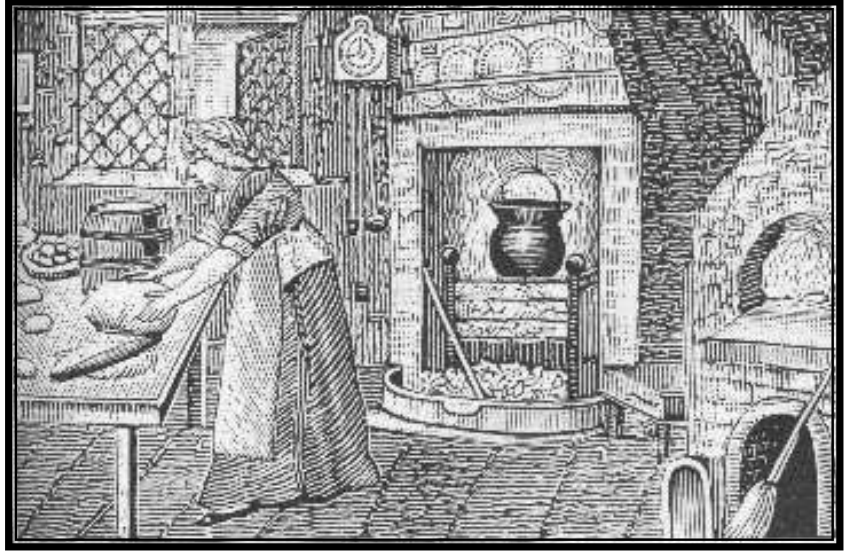




The Olde Scots Kitchin



Drambuie Creams

Ingredients

1 vanilla pod
50g caster sugar
7g leaf gelatine
225ml whole milk
300ml double cream
65ml Drambuie (plus extra for soaking the oranges)
2 oranges, peeled & sliced (to garnish)

Directions

With a sharp knife, slice open the vanilla pod and remove the seeds. Add the seeds and pod to a pan containing the milk, cream sugar and Drambuie. Soak the gelatine in a bowl of cold water until softened, wring out excess water and add leaves to pan. Gently simmer mixture until gelatine has dissolved and ingredients have infused.

Pour contents of pan through a sieve, into a jug, then pour into small dishes or moulds. Place dishes in fridge and allow desserts to set for 3-4 hours.

Release from moulds by soaking in warm water, then turn onto plates. Serve with slices of orange soaked in Drambuie.

Makes 6