



The Olde Scots Kitchen



Peach Highland Cream

Ingredients

4 fresh peaches;
150 ml (¼ pt) water;
2-3 tablespoons sugar;
2-3 tablespoons whisky;
4 tablespoons raspberry sorbet;
3 egg yolks

Directions

Put the peaches briefly into boiling water to loosen the skins, then peel. Put the water, sugar and whisky into a pan and boil up for 5-10 minutes. Poach the peaches very lightly in the syrup — they should be only slightly softened. Remove and leave to cool in the syrup. When cool, remove peaches from the syrup, halve them and take out the stones. Fill the centres with raspberry sorbet and put back together again.

To make the sauce: Beat the egg yolks over hot water till thick. Reduce the syrup to about 3 tablespoons and add to the egg yolks. Beat till fairly thick and half fill four wine goblets. Place the peach on top of the sauce and decorate with some fresh raspberries. Serve slightly chilled with a thin crisp shortbread.

Makes four servings.