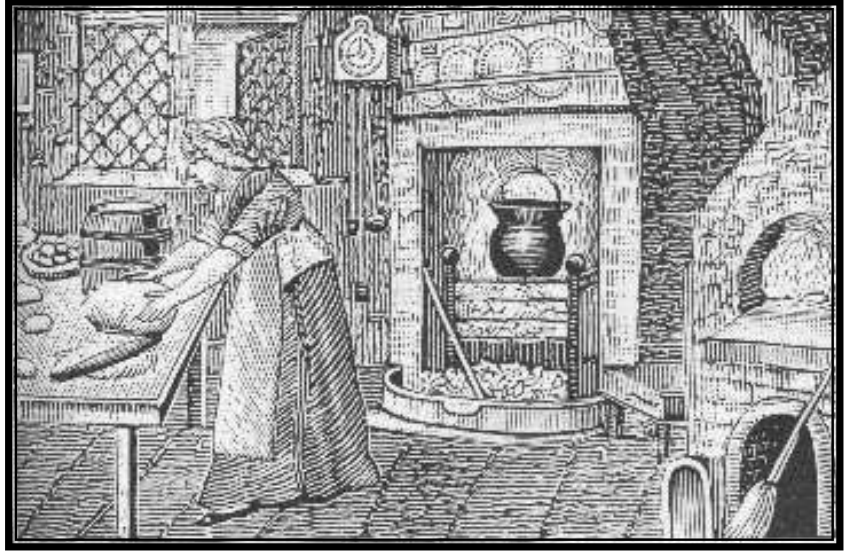




# The Olde Scots Kitchin



## **Strathbogie Mist**

### **Ingredients**

Medium tin of pears  
300ml (1/2 pint) double cream  
75ml (5 tblspns) ginger wine  
Juice of half a lemon  
Grated rind of half a lemon  
60g (2ozs) caster sugar

### **Directions**

Lightly mash the pears and place in the bottom of four individual dessert glasses. Mix together the sugar, lemon juice, lemon rind and ginger wine until all the sugar is dissolved. Mix with the double cream and whip lightly. Pile the cream on top of the pears and serve chilled.

Serves 4.