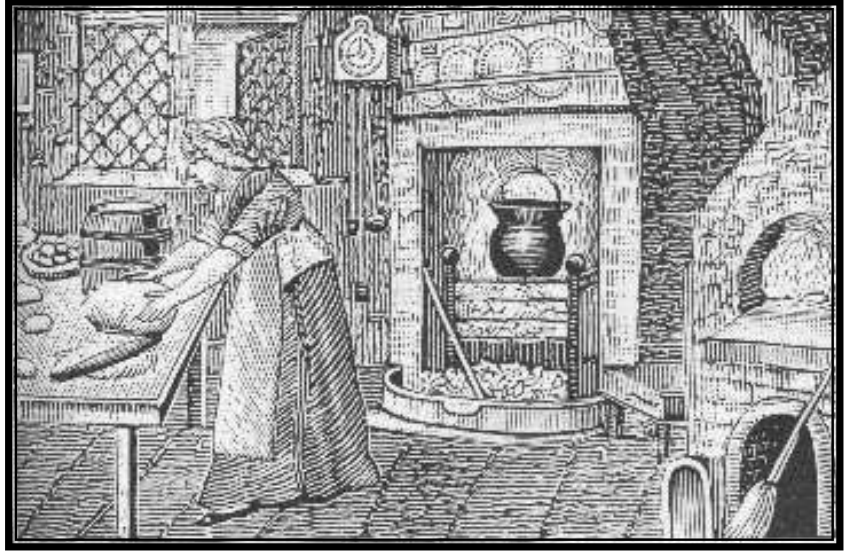




# The Olde Scots Kitchin



## Whisky and Chocolate Crunch

### Ingredients

170g (6 oz) chocolate digestive biscuits or similar  
570ml (1 pint) whipped cream  
3 tablespoons whisky (vary to suit your taste)  
30g (1 oz) caster sugar (granulated sugar)  
2 egg whites  
2 drops vanilla essence (extract)  
30g (1 oz) toasted split almonds  
Grated chocolate for decoration

### Directions

Finely crush the chocolate digestive biscuits and spread equally in the bottom of six sundae dishes. Whip together the cream, whisky, sugar and vanilla until stiff. Separately, whip the egg whites until they are also stiff and then fold into the cream mixture. Spoon equal quantities into the dishes over the biscuits. Chill and finally decorate with the toasted almonds and grated chocolate.