

PUDDINGS AND DESSERTS

Tipsy Laird

A delicious Scottish take on trifle.

Ingredients:

300g/10oz sponge cake, halved and cut into thick slices

300g/ 10 oz fresh Scottish (if possible!) raspberries, or thoroughly defrosted frozen raspberries.

6 tbsp whisky

2 cups heavy/double or whipping cream, softly whipped

Toasted, flaked almonds or amaretti biscuits (can be used as toppings as well)

Custard Sauce:

6 egg yolks, 3 cups whole cream

half a cup corn flour, nutmeg to taste

1 cup of sugar

Preparation:

Line the bottom of the dish or glasses with the sponge cake slices. Reserve a few raspberries for decoration and layer the remaining raspberries evenly over the sponge cake. Sprinkle with the whisky.

Now to prepare the custard. Put the sugar, egg yolks, corn flour and a sprinkle of nutmeg into a bowl and mix. In a sauce pan bring the cream to the boil and pour the heated cream into the bowl. Mix and return the ingredients to the pan. Heat and mix for a further 2 minutes to cook the corn flour and spoon the custard over the whisky and sponge cake mixture. Let it cool.

When the custard is set, add a thick layer of whipped cream over the top. Decorate with raspberries and a few toasted, flaked, almonds or crushed amaretti biscuits.

