



The Olde Scots Kitchin



Caledonia Cream

Ingredients

For the Cream

4oz cream cheese (about half a cup);
4 fluid ounces double cream (about half a cup);
1 tablespoon marmalade (thick, bitter marmalade is suggested but use what you have);
2 tablespoons brandy or rum;
2 teaspoons lemon juice;
Sugar to taste

Ingredients for base:

4 oranges, segmented and the pith removed

Directions

Blend all the ingredients for the cream in a liquidiser till smooth. Place the oranges in four long-stemmed glasses and, if you want, add a teaspoon of brandy (or rum) to these. Add the cream on top. Garnish with some orange zest (boil this for a few minutes in water to reduce the bitterness).

Serve chilled.