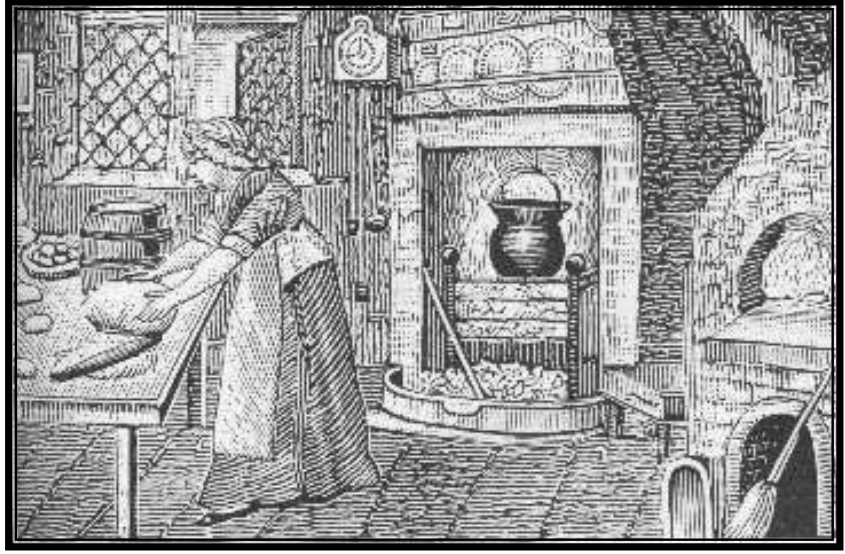




# The Olde Scots Kitchin



## Drambuie Creams

### Ingredients

1 vanilla pod  
50g caster sugar  
7g leaf gelatine  
225ml whole milk  
300ml double cream  
65ml Drambuie (plus extra for soaking the oranges)  
2 oranges, peeled & sliced (to garnish)

### Directions

With a sharp knife, slice open the vanilla pod and remove the seeds. Add the seeds and pod to a pan containing the milk, cream sugar and Drambuie. Soak the gelatine in a bowl of cold water until softened, wring out excess water and add leaves to pan. Gently simmer mixture until gelatine has dissolved and ingredients have infused.

Pour contents of pan through a sieve, into a jug, then pour into small dishes or moulds. Place dishes in fridge and allow desserts to set for 3-4 hours.

Release from moulds by soaking in warm water, then turn onto plates. Serve with slices of orange soaked in Drambuie.

Makes 6