



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.