

Cranachan

Serves 4



Ingredients (allergens in bold)

- 50g oatmeal
- 25g soft brown sugar
- 300ml **fromage frais**
- 200g raspberries (summer) or segmented oranges (winter)
- 2 tablespoons lemon or orange juice
- 2 tablespoons honey

Method

1. Spread the oatmeal on a baking tray in an even layer. Sprinkle on the brown sugar and gently mix.
2. Turn on the grill and place the baking tray on the grill pan. Toast the oatmeal and sugar for 2-3 minutes until the sugar begins to melt. Give it a stir with a wooden spoon and spread it out again.
3. Toast for another minute or two then remove the tray and allow it to go cold. ** If you don't have a grill, you can bake the mixture in the oven for 15 minutes or dry-fry it in a heavy frying pan but take care not to let it burn.
4. In a small bowl, mix the lemon/orange juice with the honey then gently stir in the raspberries or orange segments
5. Layer up the ingredients in the serving dish – oatmeal mixture / fruit / fromage frais making it look as attractive as possible. Finish the top with some of the fruit.
6. Serve straight away if you like it crunchy as the oatmeal will soften as it absorbs the juices.



Equipment

- Baking tray
- Grill pan and grill
- Wooden spoon
- Small bowl

Recipe notes and tips

- Seasonal options are given – use berries in the summer through to autumn and oranges in the winter.
- With the orange version, you can replace the honey with marmalade.
- Whipped cream is the traditional alternative to the fromage frais.