



CÙ BÒCAN

HIGHLAND SINGLE MALT
SCOTCH WHISKY

Cranachan Tiramisu

A fusion of two capital desserts. This was such a natural combination, both including elements of alcohol and 'cream'. It was simply a matter of changing finding a way to combine them. Layering the oats in between a fresh raspberry mascarpone, soaking the savoiard in whisky instead of marsala or amaretto. It balanced and melded perfectly. This was my first real Scottish and Italian fusion recipe that began my exploration into what else was out there in Scottish and Italian cuisine that could be married together in the way that strawberries and cream are universally unanimous.

Ingredients:

- Mascarpone - 250g
- Raspberries 75g
- Eggs - 1
- Sugar - 60g
- Vanilla - 25ml
- Oats - 30g
- Cù Bòcan Creation #2 - 25ml for oats, 35ml for coffee mix
- Savoiardi/Ladyfingers (enough to do two layers in your serving dish)
- Espresso - 2 shots
- Coco Powder to dust

Method:

1. Toast the oats in a dry pan, then put to one side to cool and add the whisky. Best soaked over night.
2. Combine mascarpone, mashed raspberries (leave a couple for the top), 40 grams of sugar, and vanilla, this should make a relatively thick mixture.
3. Separate yolk and egg white. To pasteurise the yolk follow the next step. This step can be skipped. The fresher the egg, the better!
4. Make a bain-marie using a sauce pan with 1cm of water in the bottom heated to just below boiling, and a glass/metal bowl over the top, not touching the water. Combine the yolk with the sugar and heat to 71C.
5. Mix yolk with mascarpone mixture. Whip egg whites until it has stiff peaks, then gently fold into mascarpone mix.
6. Make your coffee and whisky mixture. If you don't have espresso, you can use high quality instant coffees like Lavazza. Dip your savoiardi for 4 seconds. Best way to test this is dip one, leave for 5 minutes, then try it. The mix should have soaked all the way through, but it shouldn't be dripping.
7. To assemble, layer the savoiardi on the bottom of your preferred serving dish (this can be an oven dish or small dessert cups), then add a layer mascarpone, layer of oats, then repeat once more. Layer remaining raspberries on the top and dust with coco powder. This is best left in the fridge overnight so that the cream mixture can set, but it can be eaten right away too!