

Dessert hails from Scotland



Kathi Bess

Entertaining with Kathi

I'm spinning the globe to Scotland for today's column with a lovely traditional dessert.

As I write this column, the sound of bagpipes, the poetry of Robert Burns and the foods of Scotland are fresh upon my imagination.

In preparation for attending a Burn's Night Supper on Sunday, Jan. 23, with my husband and our dear friend Margaret, I took to the Internet to appease my curiosity.

Bill and Margaret knew something that I didn't.

Every time the topic of the Burn's Night Supper had come up in conversation over the past year, there was a distinct excitement in the air.

Bill had attended Burns Night Suppers when he did preaching exchanges in the Orkney Islands of Scotland in the Ot's and Margaret, well she's about as Scottish as one can be having been born in the county of Ayr within about ten miles of Robert Burns' birthplace.

As my research evolved over a two-day period I happened upon a recipe

for something called Raspberry Cranachan (pronounced Cran-a-kan) and immediately thought to myself that not only would this be a lovely dessert for Valentine's Day, it would also be a charming recipe to share with the readers of this column. The colors are perfect: red and white, with a light elegant sophistication that just seems ideal for a Valentine's Day celebration. Whether you serve it for two in stemmed martini glasses or for 10 in a trifle dish, as I'm planning to do for a pre-Valentines/Birthday Soiree, you've got the makings of a showstopper with a Scottish skew!

RASPBERRY CRANAKAN RECIPE

Fresh raspberries
Framboise liquor
oatmeal
whipping cream
Mascarpone cheese
lady fingers
honey
whiskey
powdered sugar

Soak raspberries in Framboise for about 2 hours.

Toast oatmeal in oven until lightly golden.

Whip cream till thick.

Mix Mascarpone cheese with honey, powdered

sugar and a splash of whiskey, add to whip cream. Refrigerate for an hour.

Artistically layer raspberries, cream, ladyfingers and oatmeal.

Chill until time to serve.

Adjust the quantities to match the number of servings. If you are not comfortable cooking something without a measured formula, you easily can find precise measurements on the Internet. As for my culinary style, I'm much more of an intuitive cook, numbers mean very little to me, which certainly makes sense since I've spent a good part of my life cooking for crowds of so many different sizes.

In my cooking classes and workshops, I encourage creativity and resourcefulness. Anyone can follow a recipe, but not everyone can take a combination of ingredients and create something new and wonderful in the precise quantity needed. That's an art that can be learned.

■ Kathi Bess is a food writer, caterer, chocolatier and teacher of cooking classes. Visit her online at www.canopyrose.com and/or connect with her on the new Entertaining with Kathi Facebook page.