

Tasting, Sampling and Sharing with friends

Flummery with shortbread biscuits



Ingredients - Flummery

4 tablespoon oatmeal
4 tablespoon clear runny honey
4 tablespoon Whisky (or to taste)
250 ml double cream

Serves 4

Method

Soak the oatmeal in the whisky for at least an hour. Whisk the cream. Stir the oatmeal – whisky mixture and the honey into the cream. Put into glass dishes and serve with a shortbread biscuit.

Ingredients – Shortbread biscuits

4 oz butter
2 oz caster sugar
6 oz plain flour

Method

Preheat oven to 170°C
Beat the butter and sugar together until pale. Stir in the flour. Turn onto work surface and roll out until 1cm thick. Cut into fingers and sprinkle with more caster sugar. Place on a greased baking sheet and chill for 20 minutes.

Bake for 15 – 20 minutes until golden brown. Allow to cool on a wire rack.

Sylvia Morlidge 19th February 2013