

## *Honey Creams*

*Here is a recipe for a delicious dessert which includes honey and whisky in the list of ingredients. The quantities will provide enough for eight portions. But as the creams are frozen, they can be eaten over a number of days.*

### **Ingredients:**

4 tablespoons thick honey

4 egg yolks, size 2

Half pint double cream (whipping cream)

4 tablespoons whisky

Grated chocolate for decoration

### **Method:**

Heat the honey in a pan until it is runny. Beat the egg yolks and slowly add the honey, beating until it has thickened and turned a pale yellow colour. Whip the cream and add the whisky, one tablespoon at a time. Fold together the egg yolk mixture and the cream mixture.

Divide into eight ramekins (moulds) and sprinkle with grated chocolate. Place on a tray, cover and freeze.

Have a great Christmas and a Fun New Year.

John Long