



## RASPBERRY CREAM

4 ounces (115 g) raspberries  
1 tablespoon sugar  
2 teaspoons brandy  
¼ cup heavy cream / 65 ml double cream

Gently wash the raspberries and leave them out on a towel to dry. Meanwhile in a mixing bowl, dissolve the sugar in the brandy. Put the mixing bowl in the fridge.

When the raspberries are dry, get the mixing bowl out and add the heavy cream to the sugar/brandy combination and beat until the cream holds soft peaks. Either divide the raspberries between two glasses and top with cream, or gently stir the raspberries into the cream and then mound in glasses.

Serves 2

Adapted from *The National Trust Farmhouse Cookbook*.

<http://laurenhairston.com/raspberry-cream-midsummer>