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# Honey Whisky Mousse

by Victoria Glass

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<https://www.greatbritishchefs.com/recipes/scottish-puddings-mousse-recipe>

Serves 4

40 minutes

## Ingredients

4 large eggs

1 tbsp of honey, heaped (*preferably Scottish heather honey*)

140 ml (about 5 oz) of whisky, nothing too peaty

400ml (about 13.5 oz) of double cream (Can substitute heavy whipping cream; however, will be lighter and have less fat content)

4 gelatine leaves, soaked in cold water. (One sheet of leaf gelatin is about ~1 teaspoon (5 ml) of powdered gelatin.

## Method

Place the eggs, honey and 100ml (~4oz) of the whisky in a heatproof bowl suspended over a saucepan of barely simmering water and whisk with an electric whisk until the mixture is pale and mousse-y. This can take several minutes with an electric whisk. Leave to cool.

Whisk the cream until stiff and then whisk in the rest of the whisky and then fold the cream into the egg and honey mixture.

Squeeze any excess water out of the gelatine and dissolve in a splash of hot water from a recently boiled kettle before stirring it through your mousse.

Divide the mixture between martini glasses and pop them in the fridge to set for at least 3 hours. Garnish with a few juicy raspberries and serve with shortbread if you wish.



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