

Whipped cream flavoured with orange syrup, perfect to accompany desserts with cranberries, chocolate, almonds etc.

Orange Crème

Makes enough for 8 dollops of crème.

Ingredients

2 good quality oranges

2 T sugar

1 c whipping cream

Directions

Finely zest & juice the oranges. There should be about ½ c of orange juice.

Put the juice (reserve the zest) into a small pot.

Stir in the sugar.

Over medium-high heat, bring to a boil.

Reduce the heat to medium, and continue boiling until the liquid has reduced to half, about ¼ of a cup. Watch it, as it changes into thick syrup all of a sudden!

Remove from heat, and stir in 1½ teaspoons of the zest (the rest can be frozen for another use).

Transfer to a small bowl, and refrigerate.

This can be done a couple of days ahead. Cover if keeping in the fridge for more than a few hours.

When time to prepare the crème, whip the cream in a cold bowl until thick.

Spoon in all of the cold syrup.

Continue beating until very thick.

Cover and keep in the fridge for up to 4 hours before serving.