# Raspberry and Basil Cream Pots

An unusual and delicious dessert.

500 ml double cream
6 – 8 stalks of basil – leaves and stalks torn roughly into pieces
(cinnamon basil is lovely but any type of basil can be used)
4 egg yolks
1 tbs caster sugar
1 tsp cornflour
150 g raspberries

Start the night before you need to dessert!

Very gently warm the cream in a small pan, but do not allow it to boil. Add the torn basil and cool, refrigerate overnight in the pan.

The next day beat the sugar with the egg yolks in a large heatproof bowl. Reheat the cream, but do not boil, strain through a sieve onto the egg mixture, mix the cornflour with a little water and stir this into the cream and egg mix.

Place the bowl containing the basil flavoured cream over a pan of boiling water and heat gently, stirring all the time, until the cream has thickened. This will take about 10 minutes.

Divide the mixture between 4 individual ramekin dishes. Sprinkle over the raspberries and leave to cool. Either serve immediately or refrigerate until required.