



## **Maris the Otter cream**

### **Ingredients**

- 100 ml Maris the Otter beer
- 1 tbsp dark honey
- 300 ml double cream
- 25g icing sugar



### **Method**

- Put the beer into a pan and reduce by at least half, over a medium heat. Pour into a jug and add the honey. Stir well and leave to cool.
- In a large bowl, whisk the cream until it starts to thicken but is still very soft.
- Add the now cooled beer and honey mix and continue to whisk until the cream is thick enough so it doesn't run off the whisk.
- Serve with Viking DNA chilli brownies and enjoy!