

Homemade Clotted Cream Recipe



- **Oven Settings:** 75° Fan assisted oven or 80° Conventional Oven
- **Oven Shelf:** Centre of the oven to allow the warm air to flow evenly around the dish.
- **Cooking Time:** 10 to 12 Hours

What you will need:

- 2 x 600ml of Double Cream. **(Fat content 47.5g per 100ml)**
- 1 x Shallow Dish with large surface area. **(28cm x 16cm)**
- An increased volume of patience 😊 (but it is worth it).



I have used a double cream, as this has a very high fat content and I feel that this improved the quality, taste and the texture of the final result. Pour the 2 x 600ml Double Cream into the dish. The cream will come approx. 2/3^{ds} of the way up the dish that I've used. Now place the dish and its contents on the shelf in the middle of the oven. Allow it to cook for approximately 10 – 12 hours at the suggested temperatures.

When the dish is cooked, remove it from the oven. The contents of the dish will be half the depth of the dish approx. At this point you must be very careful as the cream will have clotted but may possibly look slightly runny. It is imperative that you try not to disturb this too much. Carefully place the dish and its contents on a cooling stand and allow it to cool at room temperature for approximately 30 minutes.



After 30 minutes, cover the dish with baking foil and place in the fridge overnight allowing the cream to cool further and set. In the morning the Clotted Cream will now be ready to enjoy. Additionally you can scoop the clotted cream from the dish and place it in sterilized jars. Kept in these it will last for approximately 4 days in the fridge.



Happy Baking

