

Mulled Plum Crumble with crème fraiche.

Ingredients For 4 good servings

500g ripe plums Flesh removed and stones discarded

100g granulated sugar

250ml rich full bodied red wine (we use merlot)

1 cinnamon stick

1 orange grate the zest finely and squeeze the juice

1 lemon grate the zest finely and squeeze the juice

Sprinkle of mixed spice and ground nutmeg

25g clear honey

1 vanilla pod split lengthways and the seeds removed or a few drops of vanilla essence.

Method

1. In a large saucepan bring the all the ingredients to the boil except the plums.
2. Once red wine syrup is boiling add the plums and cover with a tight fitting lid and allow to boil for a few minutes.
3. Reduce heat and simmer until plums are tender but still maintain their shape.
4. Place in a colander over another saucepan and drain the cooked plums well remember to remove the cinnamon stick
5. Once the plums are well drained place either into a pie dish or individual dishes and allow to cool.
6. The reserved syrup can be reduced further over a low heat and served as an accompanying sauce with the crumble, once the syrup coats the back of a spoon remove from the heat and strain through a fine sieve the syrup is equally delicious hot or cold.

For the crumble topping

Ingredients

100g plain flour

50g caster sugar

50g unsalted butter

25g rolled oats

Sprinkle of cinnamon

Method

1. Place all the ingredients into a large mixing bowl.
2. Using your fingertips "rub in" the butter to form a rough breadcrumb texture.

Crème Fraiche

Ingredients

100ml crème fraiche

Tbls Honey

1 lemon juiced

Method

1. Mix ingredients together.

To finish the crumble

2. Sprinkle the plum mixture with the crumble mix and bake in a hot oven 180 degrees until the crumble is a light golden brown colour and the plums are hot, a good indicator is when a little of the plum juice seeps over the crumble.
3. Place either in the middle of the table and dive in or if serving individually place the dish on a large white plate, sprinkle with a little icing sugar, drizzle a little of the syrup around the plate and spoon a dollop of the crème fraiche mix to the side, decorate with a mint spring.