



ROASTED PLUM SYLLABUB WITH PISTACHIOS AND CRUSHED AMARETTI



For 2 people

INGREDIENTS

Roasted plums:

8 plums, de-stoned and chopped
in 1cm chunks
2 tbsp unsalted butter, melted
2 tbsp light brown sugar

Syllabub:

300ml double cream
75g caster sugar
4 tbsp white wine

To serve:

25g pistachios, roughly chopped
4 amaretti biscuits, crushed

METHOD

Preheat the oven to CircoTherm 180C. Line a baking tray with baking parchment.

Place the chopped plums on the baking tray and drizzle over the butter. Sprinkle the sugar on top.

Place in the oven to roast for 13-15 minutes, until softened and starting to release juice.

Remove from the oven and allow to cool to room temperature.

Whisk the cream and sugar together until soft peaks form. Stir in the white wine.

Divide half of the roasted plums between 4 serving glasses. Spoon or pipe over half of the syllabub. Repeat with the remaining plums and syllabub.

Sprinkle on the pistachios and amaretti and serve.