

Serves **4**

Prep Time **15** mins

Cook Time **25** mins

Fruitful experience...

Plums soaked in vanilla, bathed in a sea of brandy cream foam



Perfect with...



Shortbread Fingers

Here's a thought to add yet another dimension of taste and texture to my Vanilla Plums dish – top each serving with a liberal sprinkling of crumbled shortbread biscuit.

79c EACH
200g, €3.95 per kg

Great value

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Garth McColgan

Vanilla Plums with Foamed Brandy Cream

Ingredients

- 8 Plums, halved and pitted
- 6 tbsp Brandy
- 2 tbsp Caster Sugar
- 2 pinches Mixed Spice
- 1 Vanilla Pod, split lengthways

Brandy Foam

- 2 Egg Yolks
- 3 tbsp Brandy
- 2 tbsp Caster Sugar
- 150ml Cream, softly whipped

Method

1. Prepare plums as above and lay ('cut side' up) on a baking tray. Add the remaining (4) ingredients and bake in an oven at 180°C/350°F/Gas Mark 4 for 20-25 minutes, until the plums are soft.
2. Meanwhile, to make the brandy foam, put all the 4 ingredients into a glass bowl. Put the glass bowl over a pot of simmering water. With an electric hand whisk, mix until light and foamy, around 5-10 minutes on full power. Remove from the heat and leave to cool.
3. Fold the softly whipped cream into the cooled brandy foam and chill.
4. Serve over the cooled, roasted plums at room temperature with a little of the plum cooking juices.

Garth's Top Tips

One of the delicious advantages of this dessert is that you can prepare everything in advance and store it in the fridge. However, in order to enjoy the full flavour of the fruit, it's best to take the plums out of the fridge and let them get back up to room temperature before serving.



Brandy
€14.49 EACH
70cl, €14.49 per 70cl



Caster Sugar
€1.29 EACH
1kg, €1.29 per kg



Plums
See in store for price*



Vanilla Pod
99c EACH
2g, €495 per kg



Mixed Spice
79c EACH
40g, €19.75 per kg



Large Irish Fresh Eggs
€1.85 PER PACK
18.5c per egg

10 pack



Fresh Cream
€2.19 EACH
500ml, €4.38 per litre

*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.