

## PLUM TART

### PASTRY

170 grams plain flour (we recommend spelt flour)  
3 tablespoons caster sugar  
85 grams unsalted butter (straight from the fridge and diced)  
2 egg yolks  
½ teaspoon vanilla essence

### FILLING

8 large plums, halved and pitted  
3 medium eggs  
200 grams crème fraiche  
4 tablespoons caster sugar

### PASTRY

If you have a food processor, put the flour, sugar and butter in and process. Then add the egg yolks and vanilla essence and process until the dough forms a ball. If not, grate the butter into the flour and sugar and mix through with your hands, then add egg yolks and vanilla essence to bind.

Preheat the oven to 190 degrees.

Roll out the pastry on a lightly floured surface and line a 28cm loose-based tart tin. Cover the pastry with baking paper and dried beans to hold it down and back blind for 20 minutes. Remove the paper and beans and allow to cool slightly.

### FILLING

Arrange the plums, cut side down, in the tart case. Put the eggs, crème fraiche and sugar in a bowl and beat together. Spoon over the plums. Bake for 25-30 minutes or until puffed and golden.

Sift icing sugar over the top just before serving.



## PLUM SAUCE

2.7 kilograms plums  
1.7 litres vinegar  
1 kilogram brown sugar  
2 teaspoons ground cloves  
2 teaspoons salt  
½ teaspoon cayenne pepper  
2 teaspoons ground ginger  
50 grams garlic  
Black pepper



Put all ingredients into a preserving pan and boil together until reduced to a pulp (about 2 ½ hours).

Heat oven to 100 degrees and place clean bottles in oven for 15 minutes.

Strain pulp through a sieve into a bowl. Heat through again.

Pour sauce through a funnel into the heated, sterilised bottles.

This is a messy and time-consuming process, but it is so worth the effort! There is nothing quite like the taste of homemade plum sauce.

Fix lids on firmly. When the lids pop down you know the bottles are sealed.