



Plums Baked with Wine

INGREDIENTS

½ a kilo of Plums
3 tbsp of sugar
2 tbsp each of port wine and water

METHOD

Slightly under-ripe plums work best. Wipe fruit with a soft cloth and make a slit in each plum following the natural seam in the fruit.

Mound plums in a deep ovenproof china bowl

Add wine and water then bake near the top of a slow oven (gas 2, 210 F).

Depending on the variety and ripeness of the fruit bake for 30 to 40 minutes.

The plums should be soft but retain their shape.