

Marsala Baked Plums & Chantilly Cream



Serves 4

Prep 10 mins

**Cooking 30 mins
+ cooling**

Easy

Ingredients

500g dark red plums, halved & de-stoned
200ml Marsala
65g golden caster sugar
2 star anise
1 cinnamon stick, broken in 2
2 tbsp icing sugar, sifted
1 tsp vanilla bean paste or extract
250ml double cream

1. Heat the oven to 180C/ Fan 160C/ Gas 4. Put the plum halves, cut-side up into a deep baking tray, large enough so that they are in a single layer. Pour over the Marsala, sprinkle over the sugar and add the star anise and cinnamon stick to the Marsala.
2. Cook in the oven for 20 - 25 mins or until the plums are tender and juicy and the sauce has reduced and is slightly syrupy. Remove from the oven and leave to stand for 10 mins.
3. Meanwhile add the icing sugar and vanilla bean paste to the cream and use electric beaters to whip until very soft peaks.
4. Pile the plums onto serving plates with plenty of the syrup, then spoon over the Chantilly cream.