

Plums Marinated with Oat Cream



Serves 4 Prep 10 mins

Cooking 5 mins

Easy

Ingredients

500g plums (approx 8)
150ml port
1 tbsp runny honey
5 crisp oat biscuits, crushed
100g Mascarpone cheese
200g Greek-style yoghurt

1. Halve the plums, remove the stones and place the fruit in a non-metallic bowl with the port and honey. Leave for as long as possible to marinate, up to 12 hours.
2. Up to 2 hours ahead, mix the crushed biscuits with the Mascarpone and the yoghurt, then chill until needed.
3. Cook the plums in their marinating liquid in a covered pan for about 5 mins until just tender. Serve warm or at room temperature with the oat cream.