

Tiramisu aux Mirabelles



Serves 6

Prep 20 mins

Cook 20 mins

Ingredients

550g mirabelles or plums
10 madeleines
4 eggs
50g of icing sugar
250g mascarpone
1 tbsp brown sugar
a pinch of salt
ground cinnamon

1. Wash and dry the plums or mirabelles. If using plums, peel the plums, then cut them in half and take out the pits. Soften them in a saucepan with the brown sugar with the lid on over a very low heat. Depending on the plums this can take as much as 20 mins. Set aside to cool.
2. Whisk the egg yolks with the icing sugar until pale yellow. Add the mascarpone, mix well. Whisk the egg whites until stiff with the salt and carefully add to the mixture.
3. Place a broken up madeleine in the bottom of every glass or serving dish. Pour over the cooking juices of the plums. Add the plum compote and cover with the cream. Divide the mixture over 6 dishes and repeat until the dishes are full.
4. Sprinkle with the cinnamon and keep refrigerated until it is time to serve