

Compôte of plums, blackberries and vanilla



Transform seasonal plums and blackberries into a sophisticated dessert or a delicious breakfast with granola and yogurt. If you have a glut of fruit, double the recipe and freeze for a mid-winter treat.

Serves 4 | Prep 10 minutes | Cook 25 minutes




Ingredients

8 The Vale of Clwyd Denbigh (PDO)^A plums, halved and stones removed
75g caster sugar
2 strips of lemon zest
1 vanilla pod, sliced in half lengthways
300g blackberries

Method

- 01** Place the plums cut side up in a skillet or heavy based frying pan. Sprinkle with the sugar.
- 02** Add the lemon zest, vanilla pod and a splash of water.
- 03** Cook gently for 10-15 minutes until the plums are beginning to soften but holding their shape. Add another splash of water if necessary.
- 04** Add the blackberries and cook for a further 10 minutes until the fruit is soft and yielding.
- 05** Remove from the heat and allow to cool.
- 06** Serve at room temperature with thick cream or yogurt.

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