



## Fabulously Fruity Crumble Served with Custard

(Serves 4)

Prep time: 10min Cook time: 45min

### Ingredients

Crumble mix

60g unsalted butter (kept at room temperature)

120g plain flour

60g castor sugar

(A little extra flour on standby is useful as sometimes a little more seems to need to be added to get the consistency just right)

### Fruit for crumble

1 packet of plums (approx 10)

8 tablespoons of amaretto

45g ground almonds

### For custard

2 egg yolks

500ml double cream

1 vanilla pod

30g castor sugar

### Preparation

Oven: 180°C-190°C

1. Dice the plums leaving the skin on and de-stone. Place in a pan with enough water to cover. Bring to the boil and simmer until they start to breakdown.
2. Add the ground almonds and amaretto and reduce the mixture until syrupy.
3. For the crumble topping: mix the butter and flour in a bowl with hands, and gradually add the sugar to make breadcrumbs.
4. To assemble: pour the stewed plums into a dish and top with the crumble, cook in the oven for 40 minutes.
5. For the custard: separate the eggs and add 2 yolks to the cream, whisk together then place in a bowl over a bain-marie. Slice the vanilla pod and scrape out the seeds. Bring the egg and cream to a simmer and add the sugar and vanilla. Keep heating until thick but do not boil.
6. Serve the crumble in individual dishes or spoon a generous spoonful onto a plate and serve with a jug of custard.