

560g (1¼lb) plums, halved and stoned
100ml (4fl oz) amaretto liqueur
50ml (2fl oz) apple juice
30g (1oz) light brown sugar

For the crumble
225g (8oz) plain flour
110g (4oz) unsalted butter, diced
45g (1½oz) caster sugar
45g (1½oz) ground almonds
110g (4oz) marzipan
30g (1oz) flaked almonds

Roast plum & almond crumble

 180°C/170°C

Serves 4

Prep time: 20 mins Cook time: 35 mins



- 1 Preheat the oven to 180°C Conventional Heat, with a universal tray on shelf 2.
- 2 Place the plums in a 1 litre (2 pint) ovenproof dish, skin-side down. Pour the amaretto liqueur and apple juice over, then sprinkle with the brown sugar. Place on the preheated tray and cook for 15 minutes, until softened.
- 3 Meanwhile, for the crumble topping, sift the flour into a large bowl and rub in the diced butter until it resembles breadcrumbs. Stir in the caster sugar and ground almonds.
- 4 Take the plums out of the oven and turn down the temperature to 170°C. Crumble the marzipan over the plums, then spoon the crumble mixture over the top. Sprinkle with the flaked almonds and return to the oven for 20 minutes, until the topping is crisp and golden. Delicious served with creamy home-made custard.

Cook's tip: roasting the plums first using Conventional Heat helps drive off some of their moisture, reducing the final amount of liquid but intensifying its flavour. The result is just enough juice to keep the fruit moist, but not enough to bubble up and saturate the topping – so your crumble crisps up a treat.