



Plum and Amaretti Crumble



Servings: 8-10

Ingredients:

- 100g/3 1/2 oz amaretti biscuits (crunchy, not morbid)
- 30g/1oz unsalted butter
- 1kg/2lb 4oz red plums, quartered if large, halved if small, stones removed
- 2 tbsp sugar
- 1/2 lemon, zest and juice

For the crumble topping

- 150g/5 1/2 oz plain flour
- 1 tsp baking powder
- 100g/3 1/2 oz cold unsalted butter, cut into small dice
- 3 tbsp sugar



Method:

1. Preheat the oven to 190°C/375°F/Gas 5 and slip in a baking sheet at the same time.
2. Put the amaretti into a freezer bag and bash with a rolling pin or similar, until reduced to coarse crumbs, then decant them into a bowl.
3. Melt the two tbsp of butter in a large pan (that has a lid), add the prepared plums, sprinkle in the two tbsp of sugar, add the lemon zest and juice and shake the pan over the heat. Cook for two minutes without a lid and two further minutes with the lid on. These timings are based on having plums that are ripe: if the fruit is disappointingly unyielding, be prepared to cook for longer with the lid on, checking frequently. You may need to add the juice of the remaining half lemon – and more sugar – if cooking for much longer.
6. Pour the plums (with care – they're hot) into a 23x6cm/9x3in deep ovenproof pie dish and set to one side.
7. Already the red skins will have made a gorgeous garnet gravy. Sprinkle in two tbsp of your amaretti crumble.
8. To make the crumble the easy way, put the flour and baking powder into the bowl of a freestanding mixer, shake to mix, then add the small cold butter cubes and beat, not too fast, with the flat paddle until you have a mixture rather like large-flaked oatmeal. Or you can do this by hand, just by rubbing the butter into the flour with your fingers.
10. Add the sugar and mix with a fork, then tip in the rest of the amaretti crumbs and use a fork to mix again. Pour the mixture over the waiting fruit in its pie dish, making sure you cover right to the edges to stop too much leakage: although for me, some of the rich-hued syrup spurting out over the crumble topping is essential.
11. Place on the baking sheet in the oven and bake for about 30 minutes; you should see some ruby bubbling at the edges, and the top will be scorched gold in places.
12. If you can bear it, let this stand for 10–15 minutes before eating, with ice cream, whipped cream or mascarpone.

Allergens:

1. Amaretti biscuits
2. Butter
3. Flour