



Plums in red wine

食谱作者 V-ZUG 瑞族



制备过程	15 分钟
烘烤的时间	15 分钟
时间：烘烤时间取决于机器	
份	6
电器	Comhair SE 自 2015 年

Preparation

- 750 g plums
- 200 ml red wine, robust
- 50 g sugar
- 1 vanilla pod

Mix the red wine and sugar together in the porcelain dish. Cut open the vanilla pod, scrape out the vanilla seeds and stir in. Add the vanilla pod.

Cut the plums in half, remove the stones and place in the porcelain dish.

Put the porcelain dish on the wire shelf level at level 2 of the cold cooking space. Cook.

在 湿热风 期间为 **200 15 分钟**°C

小费

Serving suggestion: Garnish the cooled plums with whipped cream and toasted flaked almonds.

If frozen plums are used, 10–15 minutes must be added to the cooking time.

配件

- Wire shelf
- Porcelain dish ½ GN, depth 65 mm

