# Plums in red wine

Recipe by V-ZUG Ltd.

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| Preparation | 15 Mins |
| Cooking time | 15 Mins |
| Portions | 6 |
| Appliance | Combair SE from 2015 |

## 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.

**Hot air humid 200 °C for 15 Mins**

## Tips

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.

## Accessories

Wire shelf

Porcelain dish ½ GN, depth 65 mm

## Additional information

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