



Plums in red wine

Recipe by V-ZUG Ltd.



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

