



Plums in red wine

Рецепт від V-ZUG AT



готування	15 хв
Час	15 хв
готування	
Порції	6
Прилад	Combair SE з 2015 року

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.

Гаряче повітря вологе 200 °C протягом 15 хв

Поради

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.

Акcesуари

Wire shelf
Porcelain dish ½ GN, depth 65 mm

Додаткова інформація

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