



KNAFEH TATIN

WITH PLUMS
Recipe by Neni

Makes a 28cm (11inch) tart

A delicious compliment to this dish is homemade yoghurt ice cream. It is easy to make as it consists of only 4 ingredients.

Ingredients

TATIN

700 g (1 lb 9 oz) plums
200 g (7 oz) sugar
130 g (4½ oz) butter, plus extra for greasing
120 ml (3¾ fl oz) cream
1 tablespoon lemon juice
1 pinch sea salt
200 g (7 oz) kataifi pastry (angel hair)
Icing sugar, for dusting

YOGHURT ICE CREAM

640 ml (22 fl oz) of ice cream
500 g (1 lb 2 oz) of Greek yoghurt
100 g (3½ oz) of sugar
2 tablespoons of lime juice.

Method

Preheat the oven to 220°C (425°F). Halve and stone the plums. Caramelize the sugar in a wide saucepan, add 55 g (2 oz) butter and stir until melted. Add the cream and 50 ml (1½ fl oz) water and slowly bring to the boil, stirring to dissolve the sugar. Boil down for several minutes to make a creamy sauce, then stir in the lemon juice and salt. Add the plums and toss in the sauce.

Melt 75 g (2½ oz) butter in a small saucepan. On a work surface or in a bowl, pull apart the kataifi pastry strings a bit with your hands, pour the butter over the top and briefly stir. (This makes the dough strings softer and easier to work with.)

Butter the tart pan. Spoon in the plums with the sauce and cover with the kataifi pastry strings. Bake in the oven until golden brown, about 10 minutes. Then take out and unmould onto a large plate (taking care not to burn yourself, as the hot juice of the fruit can leak out).

Dust with icing sugar and serve warm.



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