

Feast-de-renaissance Spiced Plum Tarte tatin.

Serves 6 decent portions or 8 ladies sized portions, see * for individual tarts.

Ingredients

1 litre jar Feast-de-renaissance.Spiced plums in Red wine
250g ready -made puff pastry
1 egg
1 tsp milk
Fresh thyme

Method

Preheat oven 190°C.

You will need 20cm oven proof, heavy-bottomed frying pan or Le Creuset type stove top to oven equivalent. Remove plums and place cut side down in the pan making sure they fit snugly. You may have a couple over, depending on your pan and the fruit size. Pour the syrup to reach about a third way up the plums. Bring to the boil and then reduce heat, letting the syrup **simmer** until it thickens (about 5 min) This intensifies the flavours already present, but be careful not to caramelize the sauce as this will change the delicate plum and merlot flavour. (Optional. You can add a little butter at this stage which makes the sauce richer and creamier.

Remove pan from the heat. Roll out your puff pastry to a thickness of a R5 coin. Cut to the shape of the pan and lay the pastry onto the plums so it fits snugly. Brush your pastry with the egg and milk mixture. Put the pan into your preheated oven and bake for about 20 min until the pastry is golden brown. Remove from oven and allow to cool.

Carefully place a serving plate on top of your pan and using heat proof gloves, put your hand on top, and carefully flip the pan over to invert the tart. **Watch out for the sauce as it will be hot!**

Serve with mascarpone or clotted cream and fresh thyme sprigs.

*If you want to serve **individual tarts**, use non-stick Muffin pans. The method will be slightly different in that you would follow recipe as for the above and once the syrup has reduced on the stove top, carefully transfer the plums, placing one plum in each muffin pan and finally dividing the syrup evenly between the pans. Cut pastry to fit each tart. Brush with the egg/milk mixture and bake for 15 to 20 min till golden. Once cooled down, ease the tarts out of the pan with an appropriate utensil and spoon over any residue sauce left in the pan.