



Plum Flummery

Savannah · 28/09/2024



Prep Time

3 hrs 45 mins

Difficult

Medium

Servings

4 hrs 5 mins

Description

This plum flummery recipe makes a delicious fruity mousse with a great plum tang. It makes good use of prestewed plums and is especially handy at that time of the year when you have too many plums and quite enough jam. Thank you very much. Most of the time it takes to make this recipe is waiting for it to chill sufficiently.

Ingredients

- - 2 cups plums
- pitted and sliced - 1 tablespoon water (Optional) - 1 (.25 ounce) package unflavored gelatin - ½ cup hot water - ½ cup white sugar - 2 tablespoons lemon juice - ½ cup evaporated milk

Instructions

1. Place plums into a saucepan over medium-low heat. Cover and simmer
2. stirring occasionally
3. until soft
4. 5 to 10 minutes
5. adding 1 tablespoon water if the mixture becomes too thick or starts to burn. Remove from the heat and allow to cool
6. 15 to 30 minutes. Dissolve gelatin in 1/2 cup hot water in a bowl Stir in cooled plums
7. sugar
8. and lemon juice; mix until sugar dissolves. Transfer to the refrigerator and chill until the mixture begins to thicken
9. about 30 minutes. Whip evaporated milk in a mixing bowl with an electric mixer until thick. Gently spoon whipped milk into the plum mixture. Beat again with the electric mixer until fluffy and well combined. Chill for at least 3 hours before serving.