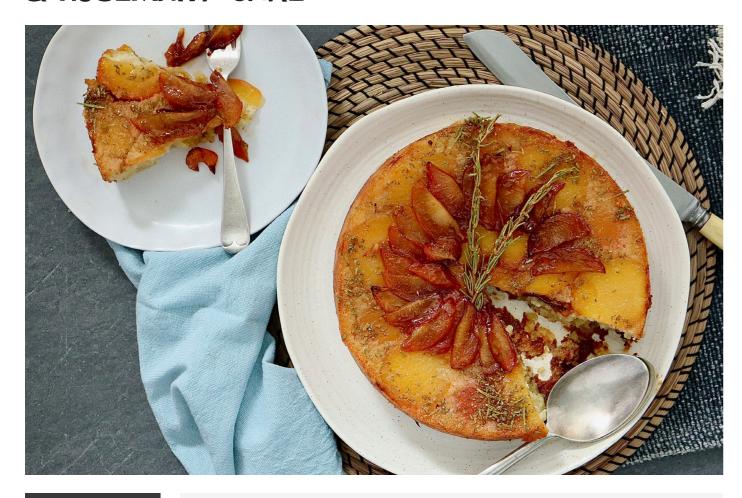


UPSIDE DOWN PLUM, LEMON & ROSEMARY CAKE





INGREDIENTS:

- > 6 Ripe Plums
- > 250g Unsalted Butter
- > 300g Caster Sugar
- > 4 Eggs
- > 350g Almond Meal

- > 1 Tsp Baking Powder
- > Zest of 2 lemons
- > Juice of 1 lemon
- > Pinch of salt

FOR THE SYRUP:

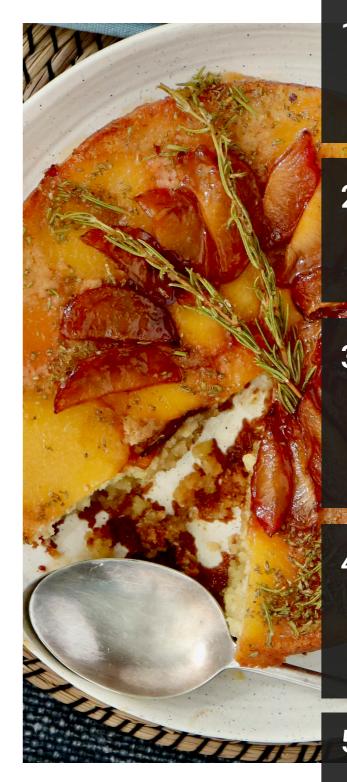
- > Zest of 1 lemon
- > Juice of 2 lemons
- > 2 Rosemary Sprigs
- > 120g Brown Sugar

WHAT YOU'LL NEED FROM YOUR PANTRY:

> 1 Tbsp Honey

- > 1 Tsp Baking Powder
- > 1 Tbsp Caramelised Balsamic > Pinch of Salt

METHOD - GET COOKING!



- Preheat oven to 160°C. Bring a small pot with water to a boil. Line the base and sides of a 24cm springform cake tin with baking paper. Make an 'X' on the top of each plum and place them in boiling water for about 30 seconds. Remove and place into a bowl with cold water. Peel the skin and set aside.
- Cut the plums into cheeks and then into horizontal pieces. Place a few pieces face down in the cake tin and set aside. Finely slice the rest of the cheeks and place them on a lined baking tray. Drizzle with honey and caramelised balsamic, toss well, and place into the oven for 20 minutes.
- Place the butter, sugar and lemon into a stand mixer and beat on medium speed for approximately 5 minutes until pale. Add eggs 1 at a time, beating for 1 minute before adding another. Mix the almond meal, baking powder and salt together. Add the dry mixture 2 Tbsp at a time. Halfway through adding the dry mixture, add half of the lemon juice. Then, keep adding the dry mix until finished, followed by the remaining lemon juice.
 - Pour the cake mixture into the prepared cake tin, ensuring it is evenly spread. Bake for 1 hour until cake is firm, golden and puffed. Remove from the oven and rest for 10 minutes. Meanwhile, finely chop the rosemary and add to a small saucepan. Add the brown sugar, lemon juice, and zest and boil the mixture on medium-high heat for approximately 5 minutes until it becomes a syrup. Set aside.
 - Remove the side of the tin and place a plate over the cake. Carefully turnover so the base becomes the top and remove the cake base. Use a skewer to make about 15 holes around the cake. Add the roasted plums and brush the syrup over the top. Cool to room temperature and serve.

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CHEF'S TIPS FOR COOKING AND LEFTOVER...

Serve with double cream, mascarpone cream or ice cream if wish

