

BBQ Plum Compote

This will work with pretty much any stoned fruit, but plums are at their best at this time of year.

You will need:-

4-6 ripe plums

Juice of 1 orange

½ vanilla pod, with or without seeds (your choice)

1 pinch cinnamon

1 pinch mixed spice

4 tbsp honey

Cut the plums in half and remove the stones. Place into a large dish and add the juice, vanilla, spices and honey. Let it bubble up!

Mash with a wooden spoon a little as it cooks and mix the juices together. Taste for sweetness and spice and add a little more of what you fancy. Cook until nice and thick.

If you drag a wooden spoon across the bottom of the dish and the compote separates for a moment, long enough to make a line, it's done.

Serve with ice cream or porridge, Chill and serve with yoghurt and granola. Or for a savoury twist, add a splash of soy and a little grated ginger and serve with duck or venison.

Enjoy!