



The Gathered Green
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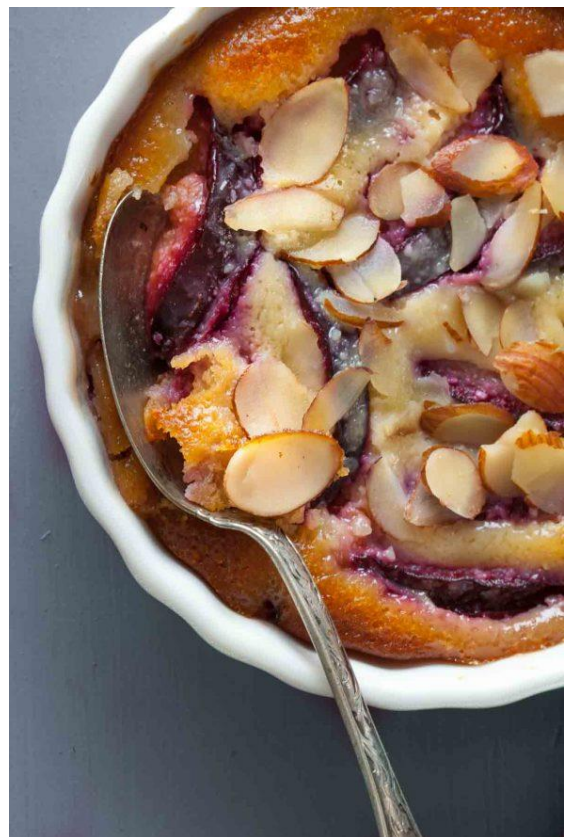
PLUM FRANGIPANE GRATIN

Thank you gourmandeinthekitchen.com for this recipe and picture.

Serves 2

Ingredients

- 6 plums, cut in halves and sliced thinly
- 7 tablespoons butter
- 4.5 tablespoons honey
- 1 egg
- 1 cup almond flour
- Pinch salt
- ¼ cup sliced almonds





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Method

Preheat oven to 180 degrees Celsius.

Melt butter and let cool slightly. In a large bowl beat one egg with the honey. Add the cooled butter and whisk until combined. Add the almond flour and a pinch of salt and beat until fully incorporated.

Butter or lightly grease 6 small shallow pie or gratin dishes and place the slices of plums inside in concentric circles. Cover with frangipane batter and top each with a few sliced almonds.

Bake for 20 minutes or until golden around the edges.

Let cool on wire rack and serve slightly warm or at room temperature.

Enjoy!

Jane

