

# Garsons

Growing since 1871

## *Plum and almond puffs*



Crisp puff pastry bases with an **almond filling**, topped with wonderful **ripe plums**, a perfect late summer pudding.





## Ingredients - Serves 8

500g pack puff pastry, flour to roll.

1 egg yolk

50g ground almonds

25g castor sugar

1 tbsp Armagnac Brandy

4 ripe firm plums, halved and stoned

Icing sugar to dust

1 dsp lemon juice

2 tbsp damson jam

Cream or ice cream to serve.

*Pre-heat oven to 200 °C*

## Cooking Instructions

### PASTRY BASE

1. Flour the work surface and roll pastry 7mm thick, (1/4")
2. Cut eight 90mm (3 1/2") rounds. Mark an inner circle 7mm (1/4") from the edge - lightly press the cutter but take care to not press all the way through the pastry.

### FILLING

1. Mix together almonds, egg yolk, sugar and brandy.
2. Spread 1 heaped tsp of paste onto each pastry base, ensuring all the mixture stays inside the inner marked circle.
3. Place the plum halves over the almond filling.
4. Chill for 30 minutes.
5. Bake at 200 °C for 20 minutes, or until pastry is golden.

- SERVE**
1. Melt the jam and lemon juice, brush over plums and dust with icing sugar.
  2. Serve with a drizzle of cream and eat immediately!

### QUICK RECIPE IDEA

Halve and stone the plums, place in a pie dish, drizzle with Pimms and bake for 12 minutes. Serve warm over Greek yogurt with a topping of flaked almonds.



### PLUM SEASON

Garsons **Pick Your Own Farm** grows the following plum varieties: Jubileum, Victoria, and Marjories Seedling. The picking season is throughout **August and September**.

All items are subject to availability

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