

RECIPE



RECIPE TITLE

Buttered plum Toddy

FROM THE FEATURE

Underneath the Plum Tree

CONTRIBUTOR

Mademoiselle Poirot
www.mademoisellepoirot.com

SISTERMAG
N°31

INGREDIENTS

PLUM JUICE

400g plums

800ml water

3 tbsp. sugar

»HOT« BUTTER

200g soft brown sugar

120g butter

1 tsp. ground cinnamon

1/4 tsp. ground carnation

STEPS

1. Cut the plums in half and remove the pits.
 2. Put the plum halves in a cooking pot. Add water and sugar.
 3. Bring everything to a boil and simmer for 6 minutes.
 4. Place the lid on the pot and let the plums cool down.
 5. Put the plums and water in a blender and to turn into a puree.
 6. Pour the puree through a fine sieve. The plum juice is done.
-
1. Mix all the ingredients in a mixer until creamy.
 2. Put in a bowl, cover, and refrigerate.

RECIPE



RECIPE TITLE

Gluten-Free Hazelnut & Plum Clafoutis

FROM THE FEATURE

Underneath the Plum Tree

CONTRIBUTOR

Mademoiselle Poirot
www.mademoisellepoirot.com

SISTERMAG
N°31

INGREDIENTS

THE EASIEST AND FASTEST
WAY IS IN A MIXER

400 g plums

80 g ground hazelnuts

80 g sugar

4 eggs

150 ml milk

150 ml cream

1 tsp. ground cinnamon

butter for the pan

STEPS

1. Preheat the oven to 180C.
2. Wash the plums, halve, and remove the pits.
3. Grease a baking pan with the butter.
4. Place the plums in the pan (with the open side facing down).
5. Add the eggs, milk, and cream to the mixer and mix.
6. Add the ground hazelnuts, sugar, and cinnamon.
7. Mix for only about 5 more seconds.
8. Now add the entire mix into the baking pan.
9. Place in oven and bake for about 45-50 minutes. Serve hot.

RECIPE



RECIPE TITLE

**Roast chicken legs with plums,
red wine & honey**

FOR

4 Servings

FROM THE FEATURE

Underneath the Plum Tree

CONTRIBUTOR

Mademoiselle Poirot
www.mademoisellepoirot.com

SISTERMAG
N°31

INGREDIENTS

4	chicken thighs
3	red onions, cut into eighths
8	plums, halved and pitted
2 tbsp.	honey
2 tbsp.	grainy mustard
100ml	red wine
1	small bundle of fresh thyme
2 tbsp.	olive oil
	Salt and pepper

STEPS

1. Mix the honey, mustard, and red wine.
2. Put the chicken thighs in a bowl and add the red wine mixture.
3. Let cool for one hour.
4. Preheat the oven to 200C.
5. Mix the onion eighths and plum halves with the olive oil and spread in a roasting pan.
6. Season with salt and pepper and add the leaves of approx. one bunch of thyme.
7. Put the chicken thighs on top.
8. Add red wine mixture and roast in the oven for approx. 40 Minutes.
9. Serve with mashed potatoes.