

# Stewed plums with whipped yoghurt and almonds

**Cooking time 15mins**

**For 4 people**

## Ingredients

- 40gr butter
- 4 plums
- Almonds, chopped roughly
- Greek yoghurt
- Double cream
- Honey
- Brown sugar
- A drop of armagnac
- Mint to garnish

## Instructions

1. In a pan (where the plums can fit snugly), melt the butter on medium heat until it bubbles.
2. Add the plums cut side down and sprinkle with the sugar, cook for 5-8 mins (until they've softened up but still have a bite). Add a drop of armagnac and give it a swirl to mix all those beautiful juices.
3. In the meantime whip the cream in a bowl until stiff, then add the yoghurt and drop of honey.
4. If you are prepping this in advance, get the plums ready but prepare the yoghurt mixture last minute.
5. To serve, spoon the yoghurt on a plate, place two plum halves and spoon over some of the juice. Garnish with roughly chopped almonds and mint leaves.