

WINTER TIRAMISU WITH PLUMS

Ingredients for 6 servings

For the base:

- 8 dates
- 90 g whole spelt flour
- ½ tsp baking powder
- 2 heaped teaspoons of speculoos spice
- 90 ml milk or plant-based alternative
- 40 ml oil

For the cream:

- 250 g low-fat quark
- Juice of ½ lemon
- 3 pinches vanilla paste or powder
- 1 tsp cinnamon
- 125 g mascarpone or plant-based alternative

For the plum layer:

- 200 g plums from a jar with plum juice
- Lemon juice from ½ lemon
- Cinnamon stick
- 3 cloves
- 3 star anise
- 2 tsp cornflour

For the topping:

- 4 tbsp chopped almonds
- 2 tbsp raw cane sugar
- 2 tsp cinnamon
- 1 tsp speculoos spice

Preparation:

1. Chop the dates as small as possible. Put the flour, baking powder and speculoos spice in a bowl and mix. Add the dates, milk and oil to the flour mixture and mix.
2. Spread the dough on a baking tray lined with baking paper and bake at 160 °C convection oven for around 20 to 25 min.
3. Meanwhile, for the cream, mix the low-fat quark with the lemon juice, vanilla paste and cinnamon until smooth and fold in the mascarpone until smooth. Place in the fridge for later use.
4. Drain the plums and collect the juice. Add water to the juice to make 400 ml of liquid. Put the plums and juice in a saucepan with the lemon juice and spices, bring it to boil and then leave to simmer without heat for 15 min.
5. Meanwhile, crumble the finished base and divide evenly between the glasses. Take 3 tbsp of the plum juice mixture for each glass and soak the biscuits in it.
6. Remove the spices from the plum juice mixture. Mix cornflour with a little water until smooth. Add to the plum juice mixture, bring it to boil, and then leave to cool.
7. Toast chopped almonds in a pan over medium heat, then mix raw cane sugar, cinnamon and speculoos spice and add until the sugar caramelises around the almonds. Leave to cool.
8. When all the ingredients are cool enough to handle, layer the cream and plum mixture evenly on top of the base in the glasses and top the winter tiramisu with the almonds.

