

bent street kitchen

JAMIE OLIVER'S STEWED FRUITS

Ingredients:

18 ripe plums or a mixture of stone fruits
1 t vanilla extract
2-4 T caster sugar
1-2 oranges
1 cinnamon stick
good quality vanilla ice cream

Method:

Preheat the oven to 220°C.

Halve and stone the fruits and place in a large roasting tray with vanilla extract. Peel zest from oranges and squeeze juice in. Add cinnamon stick, snapped in half. Place in oven and cook for 15-20 mins. The fruits should be soft and can be cut by a spoon when they're done. If they're not yet done by this stage, cover with aluminium foil so they don't burn and dry out and cook for a further 10-15 mins.

Serve with ice cream.

Serves 6-8.