



The Edible Garden

Recipe featured at the
Garden-to-Table Weekend Demonstration featuring Berries and Fall Fruits,
September 12

Plum Pit Anglaise

By: Peter Hoffman, Chef and Owner, *Savoy and Back Forty*

Ingredients

20 plum pits, reserved from plum cake recipe *Leni's Muerbeteig or Summer Fruit Cake*
1 ½ cups heavy cream
½ cup milk
5 egg yolks
½ cup sugar

Instructions

1. Smash the plum pits with a meat tenderizer, making sure to bruise the kernel well.
2. Place the plum pits with the milk and cream in a pot. Steep for 10 minutes then strain out the pits.
3. Combine the egg yolks and the sugar in a bowl. Take the steeped milk off of the stove and add some to the bowl to temper the yolks and sugar.
4. Add the entire egg base into the milk and return to the stove. Heat slowly, stirring continuously until the base begins to thicken or reaches 165 degrees Fahrenheit.
5. Strain out the plum pits. Cool, stirring occasionally to ensure even cooling. Serve with the plum cake. (*Leni's Muerbeteig or Summer Fruit Cake*).