

## **Plum and ginger fool**

(Serves 6)

### **Ingredients**

500g/18oz Plums (stoned & chopped)  
500g/18oz Figs (chopped)  
125g/4oz Caster sugar  
1 Piece stem ginger (finely chopped)  
2 Lemons (juice only)  
150g/5oz Ready-made custard  
500g/18oz Crème fraiche  
Amaretti biscuits (to serve)

### **Method**

1. Place the plums, figs and sugar into a saucepan with the ginger and lemon juice. Bring to the boil, and to simmer for about 15 minutes.
2. Drain the fruit (saving the syrup) and purée until smooth.
3. Reheat the syrup and cook until it has reduced by half.
4. Stir the syrup into the fruit purée.
5. Combine the crème fraiche with the custard in a bowl, fold in the purée and mix well.
6. Divide the mixture into dessert bowls, cover and chill if not needed immediately.
7. Serve with Amaretti biscuits.