

# DRUNKEN DAMSON

## DESSERT

Preparation time: 20 minutes if you have damson gin, 2 hours 20 minutes if making with plums  
Cooking time: 12 minutes for a pie, 6 minutes for ramekins  
Use: 20cm (8in) shallow pie dish or 8 ramekins  
Serves: 8

### DRUNKEN PLUMS

(if you are not using your own damsons in gin)

8 large plums, stoned and halved

2 tablespoons water

50g (2oz) caster sugar

4 tablespoons gin

### FILLING

100g (3½ oz) caster sugar

8 medium eggs

500g (18oz) dark chocolate,  
minimum 60% cocoa solids, broken into pieces

250g (9oz) unsalted butter

200g (7oz) stoned damsons in gin  
(if you are not using the plums above)

Preheat the oven to 200°C/400°F/gas mark 6. Butter the pie dish or ramekins.

To make the drunken plums, poach them gently in the sugar and water for about 10 minutes. Remove from the heat, stir in the gin and leave to cool and marinate for about 2 hours.

Whisk together the eggs and sugar until pale and creamy. Melt the chocolate and butter in a heatproof bowl suspended over a saucepan of barely simmering water. Mix the chocolate mixture and the drained fruit into the egg and sugar mixture. Pour into the dish or divide between the ramekins ensuring that there is fruit in each one.

Bake for 12 minutes for the pie dish or 6 minutes for the ramekins, until firm to the touch, but still slightly wobbly. Leave to cool and serve with your favourite cream.



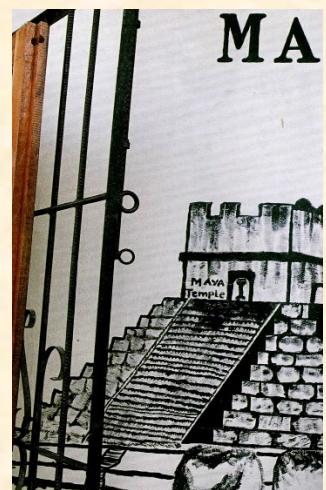
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