

**USE  
IT UP™**



**LEFTOVER PLUM  
TARTE TATIN**



# LEFTOVER PLUM TARTE TATIN



Prep time



Cook time



Serves

A Recipe by OzHarvest

## NEED

8 Ripe plums (or  
any stone fruit you  
have to use up)

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75g sugar

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4 slices of bread  
(we've used  
sourdough)

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50g butter

Level up your leftover plums with this easy and delicious Plum 'Tarte Tatin' made with bread! No need for pastry, this simple twist will have you enjoying a sweet and fruity treat in no time.

## HOW

1. Cut stone fruit in half. Scatter sugar on the base of a shallow oven proof dish and place fruit cut side down on top of sugar.
2. Roast in oven at 180 degrees until the fruit softens and a syrup forms from the juice and sugar.
3. Remove from oven and pour syrup out of the dish and put aside for serving.
4. Remove the crust from the bread and cut to cover the layer of fruit in the ovenproof tray. Melt butter and brush onto the bread then sprinkle with a little sugar and return to oven until the bread turns golden brown.
5. Remove from oven and leave to cool for 5 mins. Flip onto a plate or chopping board so the bread forms the base, and the fruit sits on top. Drizzle with the sugary syrup you put aside and enjoy!



**SAVE FOOD.  
SAVE MONEY.  
SAVE THE PLANET.**