

# Crème caramel with preserved dried plums

50–60 Min

## Ingredients 6 Portions

= Kotányi Produkte

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|---|---|
| 250 ml | Milk |
| 130 g | Sugar |
| 6 pcs. | Gelatin leaves |
| 120 ml | Water |
| 3 | Egg yolks |
| 2 | Egg white |
| 50 g | Crème fraîche |
| 300 ml | Whipping cream |
| 40 g | Granulated sugar |
| 1 tsp. | Bourbon Vanilla Sugar |
| 0.5 tsp. | Cinnamon, Ground |

For the dried plums

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|---|---|
| 300 g | Dried plums, pitted |
| 300 ml | Port wine, red |
| 300 ml | Red wine |
| 100 g | Sugar |
| 100 g | Honey |
| 1 tsp. | Orange, dried |
| 3 pcs. | Cloves, Whole |
| 2 pcs. | Cinnamon, Whole |
| 2 tsp. | Bourbon Vanilla Sugar |
| 1 tsp. | Honey Gingerbread Seasoning Mix |

## Preparation

1. For the dried plums, add the red wine, port wine, sugar and honey to a pan and bring to the boil. Add the seasoning mix and continue simmering.
2. Place the dried plums in a clean preserving jar, seal and allow to cool. Keep cool until serving.
3. Caramelize the sugar in a pan and deglaze with the water.
4. Boil the milk with the vanilla sugar, add the caramel mixture and bring to the boil again.
5. Then soften the gelatin leaves in plenty of cold water.
6. Beat the egg yolk until fluffy and pour the warm sugar mixture onto the egg yolk mixture. Squeeze the water out of the gelatin leaves, then mix in along with the crème fraîche. Set the bowl containing the mixture in a larger bowl of iced water and whisk until cool.
7. Whip the egg white with the sugar and whip the cream with the cinnamon and vanilla sugar. Fold the egg white mixture and the whipped cream into the caramel mixture.
8. Then distribute the cream between 6 small molds (100–150 ml) and leave to chill for a few hours.
9. To serve, turn the crème caramel out of the molds, garnish with the dried plums and enjoy!