

TIME: 25 mins**SERVING:** 4 people

INGREDIENTS:

Tablespoon very finely-chopped shallot

Scant tablespoon duck fat

2 teaspoons flour

250g plums, stoned and chopped

50g demerara sugar

2 tablespoons red wine

300ml beef stock.



Fry the shallot gently in the duck fat for four to five minutes until softened but not browned, stir in the flour, then add the wine, stock and sugar. Stir well to combine then add the plums, cover and simmer gently for about 15 minutes, stirring occasionally until thickened. Keep warm until ready to serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: