# PLUM FOOL

Ingredients

400g plums, defrosted and cut. Plus 2 cups fresh plum, diced.

**½** an orange, zested then juiced

1 tsp vanilla

2 cups yoghurt

½ cup sugar

½ cup cream, semi-whipped by hand

Handful of mint sprigs

Method

1. Cut the plums into quarters. Put the plums in a pot over **medium** heat with the orange juice and vanilla and sugar, cook until soft and juice has thickened. Leave to cool in a heavy mixing bowl.
2. Whip the cream until it has begun to thicken. Use a whisk in a medium sized bowl. Add ½ tsp orange zest.
3. Measure the yoghurt into a mixing bowl and add the thickened cream to it. Use a spatula or wooden spoon to fold the cream into the yoghurt **gently**.
4. Make up two serving bowls with layers of plum and creamy yoghurt. Decorate with tiny sprigs of mint. Refrigerate everything until just before serving.