

## Greengage Plum Pie Recipe.

### Serves 8.

"Green Gages" were imported into England from France in 1724 by Sir William Gage, from whom they get their English name. Soon after, greengages were cultivated in the American colonies, even being grown on the plantations of American presidents George Washington (1732–1799) and Thomas Jefferson. Greengage (Reine-Claude) are considered to be among the finest dessert plums. They can be substituted for Denniston's Superb (USA) or other varieties of plums. Use peaches, cherries, blueberries, blackcurrants, strawberries & rhubarb if not available.

### Filling

3 lb. (1350g) reine-claude prune, rinsed and pitted

1/2 cup (100g) granulated sugar

1/2 lemon, juiced

2 Tbsp (20g) cornstarch

1 vanilla bean, scrap out the seeds or 1 tsp (5ml) vanilla extract.

### Method

Combine sugar, lemon juice, cornstarch and vanilla pod and seeds and mix in the pitted plums and refrigerate.

### Crust like a Crumble

1 vanilla bean, scrap out the seeds or 1 tsp (5ml) vanilla extract

7 Tbsp (100g) unsalted butter, cold and cubed

3.3 ounces (100g) brown sugar

3.3 ounces (100g) all-purpose flour

3.3 ounces (100g) hazelnut or almond or coconut meal

1 pinch salt

### Method

Place all ingredients into a large bowl and work the mixture with your fingertips until you achieve consistency like sand. Do not over work. Refrigerate or freeze dough until it has hardened before using.

### Pie Assembly

Break crust into pieces and coat the bottom of the mold (save some for the topping). Remove vanilla pod from the filling (dry and save to enhance your sugars) and add the plum mixture along with remaining crust and bake.

### Baking

Position rack in the middle of oven. Preheat oven to 375°F (190°C) – lower temperature to 350°F (180°C) if using a convection oven. Bake the rustic prune pie for about 35 minutes. Let cool to room temperature before serving. Top dessert with ice cream if desired. This dessert can be refrigerated up to 4 days; covered.



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