

Davidson Plum Chilli Glaze

Serves 8 approx.

<p>150g Davidson Plums 80 g Red wine 75g Red wine vinegar 50g water 5g fresh pepperleaf, chopped coarse 200g Brown sugar 2 g crushed black peppercorns 1 (3g) cinnamon stick, crumbled 1 g allspice – ground. 50g sweet soy</p>	<p>Cut 50g of the plums into long slivers (or wedges), reserve for later.</p> <p>Cut remaining plums into quarters and bring to the boil with the other ingredients. Simmer 5 mins. Puree in a blender. Re-boil then strain syrup through a fine sieve.</p>
<p>10g ginger julienne 10g large red chilli , cut into fine strips 50g Davidson plum wedged (from above)</p>	<p>Add these ingredients to the syrup and simmer briefly to infuse flavours</p>