



# Star Anise Plum Sesame Crumble with Chantilly Cream

By [Droitwich Mews](#) Head Chef- Tomasz



Vegetarian

## Ingredients:

1kg plums

4 star anise

200g plain flour

50g sesame seeds

100g sugar

100g butter

300ml whipping cream

50g icing sugar

Vanilla essence

## Method:

1. Wash the plums, cut in half removing stones.
2. Place plums in the pan and cover with water. Add the star anise and simmer 15 minutes.
3. Drain the juices, remove star anise, and arrange plums in baking tray.
4. Prepare the crumble by rubbing together all the ingredients to reassemble crumbles
5. Spread the crumble evenly on top of the plums and bake for 20 minutes in 180°C.
6. Whip the cream, sugar and vanilla essence on.
7. Portion the crumble and serve with cream on the side.

