



SEASONAL RECIPE

Victoria Plum & Vanilla Tarte Tatin

The classic French upside-down tart with British Victoria plums and real vanilla in the caramel

SERVES 6

PREP 20 MINS

COOK 35 MINS

Caramelised Victoria plums, real vanilla and golden buttery pastry create the most irresistible upside-down tart. Sticky, jammy and beautifully simple – best served warm with clotted cream or ice cream.

Ingredients

- 800g Victoria plums (10–12), halved and stoned
- 100g golden caster sugar
- 75g butter, cubed
- 1 LittlePod Indonesian vanilla pod, split, seeds scraped
- 1 sheet (320g) all-butter puff pastry
- Small pinch of sea salt
- To serve: Cornish clotted cream or Taw River Dairy Just Jersey ice cream



Real Devon-championed vanilla — one pod perfumes the whole caramel.

Method

1. Heat oven to 200°C / 180°C fan. Use a 20–23cm ovenproof pan.
2. Melt the sugar to a deep amber caramel — swirl, don't stir.
3. Off the heat, stir in butter, vanilla seeds, pod and salt.
4. Pack the plum halves in tightly, cut-side up.
5. Return to a medium heat for 5 minutes.
6. Lay pastry over, tuck the edges down inside, cut two slits.
7. Bake 30–35 minutes until deep golden.
8. Rest 5 minutes only, then flip confidently onto a plate.
9. Serve warm with clotted cream or ice cream.