

PRUNE WHIP

250g Crazy Jack prunes

200g Greek set yogurt

2 tbsp clear honey

225ml double cream, lightly whipped

2 tbsp Amaretto or Armagnac (optional)

Amaretti biscuits to serve.

1. Cover the prunes with water and simmer gently until tender.
2. Purée with 120ml of the cooking water and allow to cool. Place in a large bowl and fold in the yoghurt, honey, cream and Amaretto (if used). Spoon into serving bowl and chill for at least 1 hour. Serve decorated with crushed Amaretti biscuits