

SPICED PLUM CRUMBLE GELATO

FARM TO TABLE • NINJA CREAMI RECIPE

MAKES 1 NINJA CREAMI PINT (470-500 ML)

Ingredients:

Plum Gelato Base

- 300 g fresh plums, pitted and chopped
- 25-40 g honey (to taste)
- 1 tbsp lemon juice
- 1 tsp vanilla extract
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg (optional)
- Pinch of fine salt
- 200 ml full-cream milk
- 120 ml thickened cream

Crumble Mix-In

- 40 g rolled oats
- 30 g plain flour
- 25 g brown sugar
- 30 g butter, melted
- ½ tsp ground cinnamon
- Pinch of salt



Method

1. Cook the plums

Add plums, honey (start with 25 g), lemon juice, vanilla, spices, and salt to a saucepan or Thermomix (8 minutes / 100°C / Speed 2 / MC on) Cook gently until soft and syrupy. Cool in the bowl for 10-15 minutes (or until room temp).

Reasoning: cooking down removes excess water. If you skip this, the Creami texture will be icy.

Taste the mixture. If tart, add extra honey a teaspoon at a time.

The mixture should taste slightly sweeter than the final gelato.

2. Blend the base

Blend the plums until smooth (15 seconds / Speed 6.). Add milk and cream and blend again (5 seconds / Speed 7 until smooth.)

Pour into a Ninja Creami pint and freeze flat for 24 hours.

3. Make the crumble

Preheat oven to 180°C.

Mix oats, flour, sugar, cinnamon, salt, and butter until crumbly.

Bake 8-10 minutes, stirring once, until golden. Cool completely.

4. Spin the gelato

Spin frozen pint on Gelato mode.

Add 2-3 tbsp crumble as a mix-in and spin again.

Variations

Roasted Plum Boost (more caramel flavour) - Roast plums 20 min at 200°C, then skip the TM cooking step. Add roasted plums straight to TM with dairy and blend.

Cardamom Plum Gelato - Add ¼ tsp ground cardamom with the spices.

Boozy Gelato - Add 1 tbsp brandy or dark rum before blending. Improves texture + depth.