

aromatic & sweet

# Lemon plums



## Description

A small variety that shares the same bright yellow coloring of a lemon that later deepens to a reddish magenta as it ripens. They have a firm crisp texture that becomes soft and juicy when left to fully ripen. Lemon plums are not sour but pleasantly sweet with a touch of tangerine on the finish.

## Availability

Lemon plums are available for a few short weeks in the early spring.

## Applications

Lemon plums can become quite soft when they are fully ripe and are best eaten fresh, out-of-hand. When they are still yellow and the flesh is crisp and slightly acidic, they can better hold their texture in baking applications such as tarts and cakes. Add sliced fruits to fresh salads and cheese plates. Complimentary pairings include other stone fruits such as peaches, apricots and almonds, berries, vanilla, cream, ginger, cardamom, nutmeg, cinnamon, chocolate and yogurt.