



## Cherry Clafoutis

Clafoutis is one of the great classics of family cuisine. Of course my Mum created the best recipe, which is featured as one of the best sellers at Le Petit Blanc. Every household, every family should know this dessert; it is also easy to prepare. Your children, husband, wife and friends will love you 25 thousand times more for it.

The clafoutis mix can be prepared 1 day in advance. Bake the clafoutis at the same time as you start the meal to ensure it is just at the right temperature at the time you want it; just warm is best.

SERVES (YIELD):	4
DIFFICULTY RATING:	●○○
PREPARATION TIME:	30 MINS PLUS 2 HOURS MARINADE
COOKING TIME:	30 MINS
SPECIAL EQUIPMENT:	BAKING DISH 5CM DEEP X 20CM DIA.

### PLANNING AHEAD:

THE CHERRIES CAN BE MARINADED IN ADVANCE

### INGREDIENTS

#### For marinating the fruit

500g	Cherries, best quality fresh; stoned (cherry stoner)
15g/1 tbsp	Caster sugar
15ml/1 tbsp	Kirsch (optional)

#### For lining the mould

15g/1 tbsp	Melted butter
45g/3 tbsp	Caster sugar

#### For the batter mixture

100g	Plain flour
3	Whole eggs, medium organic
1	Egg yolk, medium organic
90g/6 tbsp	Caster sugar
2g/2 pinch	Salt
2ml/6 drops	Vanilla essence, the best! (optional)
160g	Milk
160g	Whipping cream
70g	Unsalted butter
1	Lemon, Zest finely grated

### METHOD

- 1 Mix together the cherries, sugar and kirsch and marinate for 2 hours to maximize their flavour.
- 2 Pre-heat the oven to 180°C.
- 3 Brush the inside of a round cast iron or china baking dish with melted butter. Add the caster sugar and shake the dish so as to coat the inside of the dish. This will give a lovely crust whilst cooking.
- 4 In a mixing bowl add the flour and make a well in the middle. Add the eggs, caster sugar, vanilla essence and lemon zest to the well. With a whisk incorporate slowly the egg mixture into the flour until you have a smooth consistency.
- 5 In a small saucepan heat the butter until it reaches a golden hazelnut colour and leave to cool. Slowly whisk in the milk followed by the cream and finally the butter.
- 6 Mix the mixture with the cherries and their juices and pour up to  $\frac{3}{4}$  high into the buttered and sugared baking dish.
- 7 Bake in the preheated oven for 30 – 35 minutes. The clafoutis is cooked when the blade of a knife inserted into the mixture comes out completely clean. To serve, sprinkle caster sugar over.