

Cherry Clafoutis Recipe

Yield: 5-6 Servings. 8-9 inch ø (20-22cm) baking mold or frying pan.

Clafoutis is a 19th century dessert that originated in the region of Limousin in central France. In the traditional version, cherries are left unpitted to impart more flavor and covered with a thick flan-like batter.

Other seasonal kinds of fruits are used instead of cherries as poached pears, prunes, apples, apricots, blackberries, the dessert is called a flaugarde then.

Marinate

1 lb. (450g) cherries, washed and pitted
1/4 cup (30g) powdered sugar
1 Tbsp (15ml) Kirsch alcohol, (optional)

Batter

3 large eggs (150g)
1/2 cup (60g) powdered sugar
1/3 (45g) almond meal
2 Tbsp (20g) all-purpose flour, sifted
1/4 cup (60ml) whole milk or heavy cream
1 vanilla bean, scrape out the seeds
or 1 tsp (5ml) vanilla extract
1 pinch of salt

To Grease the Mold (*Technique to get a nonstick effect*)

1 Tbsp (15g) unsalted butter, softened
1 Tbsp (14g) brown sugar

