



Plum Clafoutis

(pronounced "Kla-foo-tee')

A French classic!

If you want a quick and easy finish to a meal and you like a simple dessert then you need to try this French classic. It is a comforting mixture somewhere between a baked custard, a flan and a pancake!

I have used plums here, technically cherries are used in this recipe, but you can substitute these for blackberries, blueberries, sliced pears, raspberries... or a mixture of any sweet fruit that you think will sit nicely in the baked custard, there isn't a lot of sugar in the recipe so avoid a tart fruit.

Ingredients

- 40g Butter - melted
- 3 Whole Eggs
- 2 Egg Yolks
- 75g Caster Sugar
- 80g Plain Flour
- 50g Ground Almonds
- Pinch Salt
- 500ml Double Cream
- ½ tsp Almond Essence
- 4 or 5 Ripe Plums
- Butter for greasing dish

At a glance

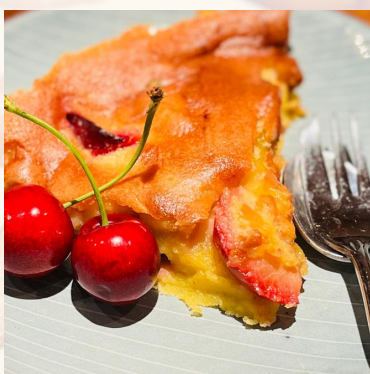
- Serves 8
- Prep time 15 mins
- Cook time 30 mins
- Cooling time 30 mins

You will need

24cm ceramic or glass dish, not loose-bottomed



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Method

- Preheat your oven 180°C / 350°F
- Cut the plums into strips (approx 8 slices each depending on the size)
- Melt the butter and leave to cool while you make the custard
- Using an electric whisk combine all the eggs and sugar, getting as much air in as you can to make a nice light batter, the mixture needs to double in volume.
- Add to the egg mixture the flour, salt, cream, cooled melted butter and ground almonds and essence and whisk well until smooth with no lumps
- Pour the batter into a well greased glass or ceramic flan dish and arrange the sliced fruit on top (see pic 1)
- Bake for 25-30 mins or until just set in the middle and golden brown on top, it shouldn't be runny in the middle but a slight wobble is ok.
- Allow to rest for at least 30 mins (see pic 2)
- Serve luke warm, delicious with vanilla ice cream! (see pic 3)

Aud's tip

If you are not serving immediately then store covered in the fridge and reheat in a pre-heated oven for about 10 minutes, it can be eaten cold but i always prefer it luke warm.

Clafoutis does not freeze

