

Berry clafoutis, vanilla ice-cream and Chambord caramel sauce |

Recipe for 4-6 servings

Description

Berries flan-like dessert accompanied by a scoop of vanilla ice cream and raspberry liqueur caramel.

Note

You can also prepare the clafoutis in a pan, but you will need to increase the baking time slightly.

Ingredients

For the clafoutis

- 200 Ml Milk
- 100 Ml Cream 35%
- 15 Ml Vanilla extract
- 50 Gr White chocolate
- 45 Gr Flour
- 40 Gr Almond powder
- 50 Gr Sugar
- 3 Unit(s) Egg
- 200 Gr Mix of frozen berries
- 1 Unit(s) Lemon

For the Chambord

- 100 Gr Sugar
- 120 Ml Chambord liqueur

Vanilla ice cream

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

Clafoutis preparation

In a saucepan gather the milk and cream. Bring to boil and add the lemon zest and white chocolate. Mix well. In a bowl, combine flour, sugar and ground almonds. Add eggs and mix to the almond mix. Add the mix of dairy / cream and mix well. Divide berries into 4 large and shallow ramekins. Fill ramekins halfway with the mixture and place them in the oven. Bake for 18 to 20 minutes.

Chambord caramel preparation

In a pan, caramelize the sugar over medium heat and add Chambord. Let reduce a little to get a syrupy texture.

To serve

Serve the clafoutis with a vanilla ice-cream scoop and a drizzle of Chambord caramel.

Bon appétit!