

Black cherry clafoutis |

Recipe for 4 servings

Description

On an almond cream base, one of the best clafoutis recipes.

Use seasonal fruits at any time.

Note

The baking time will depend on your oven and the mould you choose.

Be inspired, you can choose any kind of fruits, just make sure they can handle the baking process.

Ingredients

Almond cream

- 60 Gr Butter
- 60 Gr Sugar
- 1 Large Egg
- 60 Berries Almond powder
- 10 Gr Flour

Clafoutis batter

- 230 Gr Almond cream
- 60 Gr 35% cooking cream
- 3 Unit(s) Egg
- 250 Ml Black cherry

Topping

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **15 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **30 mins**

Process

Mix the almond custard with the cream (35%), add the eggs, make sure it's well combined.

Baking

Coat the mould of your choice with butter and sugar. Lay the cherries at the bottom of the dish (whether they're fresh or frozen, make sure they're pitted).

Cover with the batter, place in the oven for 12 to 15 minutes.

On the plate

In a soup plate or flat, place the clafoutis topped with a scoop of vanilla ice cream, add a turn of the pepper mill, it enhances the vanilla.

Sprinkle powdered sugar over the whole.

Bon appétit!