

Black cherry clafoutis

Recipe for 12

Description

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

- 75 Gr Butter
- 75 Gr Sugar
- 1.25 Large Egg
- 75 Gr Almond powder
- 8 Gr Flour

Clafoutis batter

- 240 Gr Almond cream
- 240 Gr 35% cooking cream
- 9 Unit(s) Egg
- 500 Ml Black cherry

- 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.

Bon appétit!