

# Clafoutis with apples, maple syrup and almonds, vanilla ice cream |

**Recipe for 4 servings**

## **Description**

A classic French dessert with a Quebec twist.

## **Note**

This recipe can be made with the fruit of your choice.

## **Ingredients**

### Clafoutis

- 100 Gr Almond powder
- 15 Gr Cornstarch
- 110 Gr Sugar
- 100 Ml Cream 35%
- 2 Unit(s) Egg
- 1 Unit(s) Egg yolk
- 1 Pinch(es) Salt
  
- Butter

### Apple

- 2 Unit(s) Golden delicious apple
- 30 Ml Maple syrup
- 5 Ml Lemon juice
- 15 Gr Butter
  
- Butter

### Toppings

- 2 Tbsp Icing sugar
- 4 Scoop(s) Vanilla ice cream
  
- Butter

## **Preparation**

- Preparation time **60 mins**
- Preheat your **oven** at **375 F°**

### Apple

Peel and dice the apples.

Cook with the butter, lemon juice and maple syrup until the apples are well caramelized.

### Clafoutis

In a bowl, whisk together the egg, egg yolk, sugar, salt and cream. Finish by adding the cornflour and almond powder.

Mix gently so as not to weigh down the dough, making sure the mixture is homogeneous.

Place a piece of parchment paper in the bottom of the buttered molds, then butter the parchment paper again once you've reached the bottom of the mold (this will help with unmolding).

On the plate

Before serving, dust the top of the clafoutis with powdered sugar.

Serve clafoutis with vanilla ice cream.

**Bon appétit!**