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Cherry Clafoutis

Introduction

Clafoutis is a delightful French dessert that beautifully marries the richness of custard with

the tartness of fresh cherries. This rustic dish, which hails from the Limousin region of France, is not only simple to prepare but also impressively delicious. This version features juicy cherries that are baked to perfection, making it a perfect treat for summer gatherings or cozy family dinners.

Detailed Ingredients with measures

Cherries - 400 grams, pitted
Milk - 400 ml
Sugar - 100 grams
Flour - 100 grams
Eggs - 3 large
Butter - 30 grams, melted
Vanilla extract - 1 teaspoon
Salt - a pinch

Prep Time

The preparation time for this Clafoutis is approximately 20 minutes. It involves pitting the cherries and mixing the batter, making it a quick and easy process.

Cook Time, Total Time, Yield

Cook Time: 35 minutes
Total Time: 55 minutes
Yield: Serves 6-8

This charming dessert not only looks stunning when served but also offers a burst of flavor with each bite. Enjoy your homemade Clafoutis as a delightful end to any meal!



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Detailed Directions and Instructions

Step 1: Prepare the Cherries

Wash and pit the cherries, then set them aside to drain in a colander.

Step 2: Preheat the Oven

Preheat your oven to 180°C (350°F).

Step 3: Grease the Baking Dish

Grease a baking dish (approximately 25 cm x 25 cm) with butter or a non-stick spray.

Step 4: Mix the Batter

In a mixing bowl, combine eggs, sugar, and vanilla extract. Whisk until well combined. Gradually add milk and mix thoroughly. Then, sift in the flour and salt, continuing to mix until smooth.

Step 5: Assemble the Clafoutis

Pour a thin layer of the batter into the greased baking dish. Spread the prepared cherries evenly over the batter. Finally, pour the remaining batter over the cherries.

Step 6: Bake the Clafoutis

Place the baking dish in the preheated oven and bake for about 40-45 minutes, or until the surface is golden and a toothpick inserted in the center comes out clean.

Step 7: Cool and Serve

Once baked, remove the clafoutis from the oven and let it cool slightly before serving.

Notes

Note 1: Cherry Variations

While cherries are traditional, you can substitute them with other fruits like plums or blueberries.

Note 2: Serving Suggestions

Clafoutis can be served warm, at room temperature, or chilled, and is delightful with a dusting of powdered sugar on top.

Note 3: Storage

Store any leftovers in the refrigerator for up to three days. Reheat gently before serving.



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Cook techniques

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