Cherry clafoutis

Cuisine: **French**
Food category: **Desserts**

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Program steps

Preheating: 180 °C

1	Hot air	100 %	Termination by time	00:20 hh:mm	180 °C	100 %	

Ingredients - number of portions - 4

Name	Value	Unit
cherries stones removed	450	g
caster sugar	10	g
kirsch	10	ml
butter	20	g
eggs	2	pcs
caster sugar	40	g
vanilla extract	1	g
plain flour	10	g
milk	50	lb
cream for whipping	75	g
salt	3	g

Directions

Gently mix together the cherries, sugar and kirsch and leave to macerate for two hours. (The sugar will slowly permeate the cherries and intensify their flavour.)
Preheat the oven to 180C. Grease a GN container with butter and sprinkle with sugar. Shake the sugar around the GN so that it is evenly coated, then tip out any excess.
For the batter, heat the butter in a small pan until it turns a pale hazelnut colour – this is called a beurre noisette. Do not allow the butter to burn or it will become bitter and carcinogenic. Remove the pan from the heat and set aside in a warm place.
In a large bowl whisk together the eggs, sugar and vanilla until creamy.
Add the flour, whisk until smooth, then slowly incorporate the milk, cream, salt and beurre noisette.
Mix the macerated cherries and their juice into the batter and pour into the prepared baking dish.
Bake in the oven for 20 minutes, or until the top is slightly domed and the blade of a knife inserted in the middle comes out clean.

Recommended accessories

Enameled GN container