

CHERRY CLAFOUTIS



Preparation : 10 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

Ingredients : 6

- 500 g cherries, fresh or frozen - 120 g plain flour - 4 eggs - 400 ml whole milk - 100 g golden or brown sugar - 30 g salted butter, melted - 1 knob butter for the moulds - bunches of redcurrants for decoration -
ICING SUGAR: - 100 g caster sugar

1. Preheat the oven to 180° (170° fan, gas mark 4).
2. If using fresh cherries wash, dry thoroughly. Thaw if frozen.
3. Put the flour, eggs, milk, sugar and butter into the metal bowl. Run the EXPERT programme (without heating) for 1 minute/speed 8. Scrape the batter into the centre of the bowl and restart the EXPERT programme for 30 seconds. Add the cherries to the batter.
4. Butter individual moulds, or a 23cm spring-form tin and fill with the batter. Bake for 35-50 minutes depending on size, until golden brown. Decorate the clafoutis with washed bunches of redcurrants and icing sugar before serving.

ICING SUGAR

1. Put the caster sugar into the metal bowl and run the EXPERT programme 30 seconds/speed 18 (without heating) until it forms a fine powder.

