

# TOMATO AND MOZZARELLA CLAFOUTIS



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

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**Ingredients :** 6

- 30 cherry tomatoes - 3 eggs - 2 tbsp olive oil - salt & pepper - 200 ml single cream - 250 g mozzarella
  - 10 basil leaves
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1. Preheat your oven to 180 °C (gas mark 4)
2. Wash and halve the tomatoes. Sprinkle with olive oil and season with salt and pepper.
3. Place the cream, eggs, basil and mozzarella in the blender jug. Turn the selector to 3 and blend for 30 seconds.
4. Brush 6 individual ramekins with oil.
5. Divide the tomatoes (cut side down) between the ramekins, pour the mixture over and bake for 25 minutes.

**Chef's tip :**

To prevent the tomatoes from giving off liquid, you can precook them for 30 minutes in a hot oven.

