

Cherry Clafouti

This is moderately difficult because you have to strain the batter that defies being smooth, as much as you might try to make it so. Once you've made your first, you'll realize how truly easy it is.

This is a traditional dessert from Southern France and Northern Italy. We describe it as a cherry custard with flour in it that is closer to a flan than a cake.

Cherry is the traditional flavor, but we have used many other fruits and even do a fig and saffron version. Try fresh blueberries, pears, apples tossed with apple pie spices, etc. Just avoid very juicy fruits since the clafouti will not fully set and will be watery and gross.

2 Tbs	butter, melted
6 Tbs	sugar
1/8 tsp	salt
1 pinch	nutmeg
3 each	eggs, beaten
1 each	egg yolk, lightly beaten
6 Tbs	flour
3/4 cup	half and half or heavy cream
1/4 cup	2% milk
2 cans (14.5 oz)	sweet cherries, pitted, in light syrup, drained

Procedure

- Butter a 9" square baking dish—we use glass or ceramic. Preheat your oven to 400°.
- Put the cherries in a sieve and let them drain while you prepare the batter.
- In a bowl, with a hand mixer or in a stand mixer, beat together the butter, sugar, salt and nutmeg.
- Add the eggs and yolk and beat together with the sugar mixture, the results will be a little clumpy, but this is all right!
- Add the flour and beat. Again, this will not be a smooth mixture.
- Add the milk and the half and half or cream. Beat until it is as smooth as you can get it.
- Place the drained cherries into the buttered baking dish.
- Using the sieve the cherries were in, strain the batter into the baking dish. Use a rubber spatula to push the batter through.
- Bake for 1 hour. Clafouti should be set but not hard, and lightly browned.
- Let sit about 15 minutes, until cool enough to handle. Slice into nine 3"x3" squares. Serve warm.

Yield: 9 portions