

Apricot Clafoutis

Pop would request this pudding every time he arrived in France. It's a super versatile recipe and you can use just about any fruit, but apricot was his favourite.

Serves 8

Ingredients

20g unsalted butter, softened
30g plain flour
500g fresh ripe apricots, halved
50g vanilla sugar, or caster sugar

For the batter:

100ml milk
1 tsp vanilla extract or paste
150ml whipping cream
60ml amaretto (optional but why wouldn't you?)
4 eggs
120g caster sugar
a pinch of salt
25g plain flour

Method

Preheat the oven to 180°C.

Use the softened butter to grease the inside of an ovenproof dish. Sprinkle this with the flour, then shake off the excess. This will give you a non-stick surface. Arrange the halved apricots in the dish then sprinkle with the vanilla sugar.

Combine the milk, cream, vanilla and amaretto in a jug and set aside for the flavours to combine.

In a bowl whisk the eggs, sugar and salt until the mixture triples in volume. Fold in the flour, and then the milk mixture. Pour the batter over the apricots then place into the preheated oven and bake for 30-35 minutes, until just set.

Remove from the oven, allow to cool slightly, dust with a little more caster sugar and serve warm with creme fraiche or cream.



Fig & cherry clafoutis