

The Traveling Kitchen

CHERRY CLAFOUTIS

Serves 6

butter for greasing

250g fresh cherries, pitted

50g ground almonds

15g plain flour

pinch of sea salt

110g caster (superfine) sugar

4 large eggs

220 ml double cream

1 teaspoon of vanilla extract

icing sugar to dust

crème fraiche

- Preheat the oven to 190C/350F and generously butter a 1.5 liter fan dish, dust with caster sugar.
- Put the ground almonds, flour, salt and sugar in a food processor and pulse to combine. Then add the eggs, cream and vanilla extract and whiz until smooth.
- Scatter the cherries into the base of the flan dish and then pour over the batter.
- Bake for 30 to 35 minutes until golden brown and risen. Check that the clafoutis is set in the middle before removing from the oven.
- Let the clafoutis stand for 5 minutes before serving and then dust with icing sugar. Serve with crème fraiche.