

CLAFOUTI (a dessert from the Limousin, originally for black cherries)

Batter: Blend in Food Processor and Let Stand

3 Eggs
1 Cup Heavy Cream
6 TBS. Melted Butter
1 tsp. Vanilla
2/3 Cup Flour
½ Cup Sugar
¼ tsp. Salt

Fruit: Saute absorbs flavor and sauce thickens; spoon out fruit and continue to thicken sauce

4 TBS. Butter
2 Cups Dark Cherries, or 4 Peeled, Sliced Apples, or Other Fruit (equivalent amount)
½ Cup Sugar
2 TBS. Brandy
1 TBS. Lemon Juice

Heat Oven to 400 degrees

Butter 10" pie plate (ceramic preferable or glass)

Heat in oven

Remove plate from oven

Pour in batter

Arrange fruit evenly over surface (it will sink into batter)

Bake 25/30 minutes (slower for ceramic; faster for glass); should be firm in center

Let cool on rack in pie plate; sprinkle top with sugar

Cut into serving pieces and drizzle with sauce (if cool, needs to be warmed).

ENJOY!

Mat Herban for Alliance Francaise d'Annapolis

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