

PEACH, BLUEBERRY & ALMOND CLAFOUTI

INGREDIENTS

- 1/2 CUP ALL-PURPOSE FLOUR
- 1/4 CUP PLUS 2 TABLESPOONS SUGAR
- PINCH OF SALT
- 3 LARGE EGGS
- 1 TABLESPOON UNSALTED BUTTER
- 1/4 CUP OF TOASTED SLIVERED ALMONDS
- 2 TBSP OF BRANDY OR PEACH SCHNAPPS
- 1/4 CUP PLUS 2 TABLESPOONS HALF AND HALF
- 3-4 PEACHES SLICED, CUT IN HALF, SLICED WITH THE SKIN ON
- 1/2 CUP OF BLUEBERRIES, RASPBERRIES OR BLACKBERRIES
- POWDERED SUGAR, FOR DUSTING

INSTRUCTIONS

PREHEAT THE OVEN TO 375°. BUTTER A 9-INCH GRATIN DISH OR SMALLER GRATIN DISHES. COAT THE DISH WITH THE SUGAR SHAKING IT AROUND SO IT TOUCHES ALL THE SIDES.

YOU WILL ADJUST THE COOK TIME DEPENDING ON THE DEPTH OF THE DISH. IN A BOWL, WHISK THE FLOUR, SUGAR AND A PINCH OF SALT. WHISK IN THE EGGS, UNTIL SMOOTH. ADD THE HALF AND HALF AND THE BRANDY AND WHISK UNTIL LIGHT AND VERY SMOOTH, ABOUT 3 MINUTES.

PLACE THE FRUIT IN THE GRATIN DISH AND POUR THE BATTER INTO THE GRATIN DISH. BAKE FOR ABOUT 30 MINUTES, UNTIL THE CLAFOUTI IS SET AND GOLDEN.

LET COOL SLIGHTLY. DUST WITH POWDERED SUGAR, CUT INTO WEDGES AND SERVE.

Presented By: Chef Emma Currie