

## BLUEBERRY CLAFOUTIS

### EQUIPMENT

MIXING BOWLS, PASTRY BRUSH, 2 X SHALLOW RAMEKINS, PERFORATED BAKING TRAY, WHISK

### INGREDIENTS

50GM ALMOND MEAL, 15GM PLAIN FLOUR, 100GM CASTER SUGAR, 2 WHOLE EGGS, 3 EGG YOLKS, 250GM THICKENED CREAM, 60-80GM BLUEBERRIES, 20GM SOFT BUTTER, ICING SUGAR FOR DUSTING.

### METHOD

LIGHTLY BUTTER TWO 12-15CM SHALLOW RAMEKINS AND SETT ASIDE.

IN A MEDIUM SIZED MIXING BOWL MIX TOGETHER FLOUR, ALMOND MEAL AND CASTER SUGAR AND SET ASIDE.

IN ANOTHER BOWL WHISK TOGETHER WHOLE EGGS, EGG YOLKS AND CREAM UNTIL WELL COMBINED.  
ADD THE EGG MIXTURE TO THE DRY INGREDIENTS AND WHISK UNTIL THE BATTER IS THICK AND SMOOTH.

POUR THE BATTER INTO THE BUTTERED RAMEKINS LEAVING A 2-3CM FROM THE TOP. SCATTER BLUEBERRIES OVER THE SURFACE OF THE BATTER AND PLACE THE RAMEKINS ON A PERFORATED BAKING TRAY AND LEAVE TO REST FOR A MINIMUM OF 45 MINUTES.

ONCE RESTED PLACE THE TRAY INTO A PRE-HEATED OVEN COMBI SETTING 185°C FOR 12-15 MINUTES UNTIL RISEN AND GOLDEN BROWN ON TOP.

ONCE BAKED REMOVE FROM THE OVEN AND DUST WITH ICING SUGAR, SERVE WITH TICK CREAM OR ICE CREAM.

### HINTS & TIPS

- CLAFOUTIS ARE A TRADITIONAL FRENCH DESSERT MADE WITH PITTED RED CHERRIES BUT THE FRUIT YOU USE IS TOTALLY UP TO YOU.
- ANOTHER VARIATION TO POSSIBLY CONSIDER IS SWAP OUT THE ALMOND MEAL FOR HAZELNUT MEAL FOR A DIFFERENT TWIST.