

Clafoutis cerises Amarena



FOR 8 PEOPLE

PREPARATION TIME 10 MIN

COOKING 30 MIN

Ingredients

100 g flour
600 g amarena cherries *
1 pinch of salt
40 g half-salted butter + 20 g for the tin
4 eggs

20 cl milk
60 g caster sugar
1 sachet vanilla sugar
Icing sugar

*available at La Maison du Fruit Confit.

Recipe

- 1 Preheat the oven to 210°C.
- 2 Melt 40 g butter in a saucepan.
- 3 Mix the flour, sugar, salt and vanilla sugar in a large bowl.
- 4 Add the eggs a little at a time, then the milk a little at a time while continuing to mix. Add the melted butter.
- 5 Butter the dish, arrange the amarena cherries and pour in the clafoutis mixture.
- 6 Bake for 10 min at 210°C then reduce to 180°C and bake for a further 20 min.
- 7 Serve the clafoutis cold or warm, sprinkled with icing sugar.