

CLAFOUTIS IN A PAN

A Valrhona recipe.

Makes one clafoutis for 6 to 8 people.
Level: Intermediate



PREPARATION

120g	ALMOND AND HAZELNUT PRALINE 50%
	Liquid cream
150g	Whole eggs (2 eggs)
100g	Egg yolks (2 yolks)
50g	Flour
15g	Powdered almonds
45g	Egg whites (3 whites)
80g	g sucre en poudre
30g	Apricots or Cherries
100g	
SQ	Icing sugar

Use a whisk to vigorously mix the praline and cold cream. Then add the whole eggs, egg yolks and sifted flour. Add the powdered almonds. Mix for a few moments until smooth. Beat the egg whites until stiff, and add the sugar. Pour the first preparation onto the stiffened egg whites and mix carefully using a spatula. Add the fruit. Pour the preparation into a non-stick frying pan and cook with the lid on (check that it fits the pan) on a very low heat for 15 minutes. The dough must have solidified at the surface; this shows the clafoutis is cooked. Once it is ready, turn out the clafoutis onto a dish, sprinkle it with icing sugar and eat hot or cold.

TIPS

You can also cook your clafoutis in a standard oven at 338°F (170°C) for 15 minutes.

You can add dried fruit to the dough or flavor it with spices.

