

The Clafoutis

Ingredients

800g of mirabelle plums
3 eggs
60 g of flour
6 spoon biscuits
3 tablespoons of almond powder
125g sugar + 2 tablespoons
1 sachet of vanilla sugar
30cl of liquid cream
1 tablespoon of plum brandy
30g butter
1 pinch of salt

Preparation

1. Preheat the oven to th 6 (180°C)
2. Butter a tart pan and sprinkle the bottom and edges with 1 tablespoon of sugar
3. Coarsely crush the biscuits with a spoon at the bottom of the mold
4. Arrange the halved and pitted fruit on top
5. Beat the eggs with the cream, the brandy, 125g of sugar, the vanilla sugar, the salt and the flour.
6. Coat the fruit with the preparation and sprinkle the surface with almond powder
7. Place in the oven and cook for 20 or 30 minutes. Remove from the oven when the surface is golden brown, and sprinkle with a tablespoon of sugar

Variants

This clafoutis is very good with cherries, apricots, peaches....