

CLAFOUTIS WITH ALMONDS AND BLACKCURRANTS



Ingredients for almond blackcurrant clafoutis

70 g butter

100 g blackcurrants

4 eggs

100 g caster sugar

2 sachets of vanilla sugar

100 g powdered almonds

250 ml milk

250 g liquid whipping cream

60 g starch (Maizena)

80 g flaked almonds

Sugar powder

Preparation of almond blackcurrant clafoutis

Melt the butter and put it aside. Butter the mould generously with some extra butter and place the blackcurrant seeds inside. Pre-heat the oven at thermostat 6 or 7 (about 200°). In a mixing bowl place in order the eggs, caster sugar, vanilla

sugar, ground almonds, milk, liquid whipping cream, melted butter and starch. Mix for 2 minutes until the mixing gets homogeneous and then pour everything over the blackcurrants. Add the flaked almonds on top of it and place in the oven for 20 minutes. After 20 minutes of cooking, turn the heat down to 180° and leave it to cook for another 15 minutes. Sprinkle with icing sugar before serving.

This recipe has been created by the restaurant Le Clos de la Vouge, Vougeot, France and is displayed and kindly shared by the Cassissium.