



Fruit clafoutis

“ *A surprising and delicious recipe to use seasonal fruit. Serve with a ball of ice cream for a gourmet touch!* ”

For: 6-8 people

Time: 15 minutes

Cooking: 40 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

300 g fruit of your choice
(apples, pears, cherries,
plums, etc.)
2 eggs
150 ml milk
50 g sugar
200 g cream
75 g flour

Preparation

- 1-** Wash, hull and dice your fruit. Butter and flour a deep cake tin and place the fruit inside.
- 2-** Insert the blender accessory into the Wizzo, then add the eggs, milk and sugar. Run the appliance for 30 seconds at speed 2, then gradually add the flour. Run the appliance for another few seconds.
- 3-** Pour this mixture over the fruit and bake for approximately 40 minutes in an oven pre-heated to 180 °C.

**A deep cake tin is generally a round or oval mould with high sides, used to prepare sponge cakes, gateaux or even clafoutis.*