



CLAFOUTIS

1/4 l of milk
3 eggs
100 g of sugar
80g of flour
pinch of salt
a slug of rum (optional)
Fruit (traditionally cherries with the stones)

Cream the eggs with the sugar. After it has become a paler shade of yellow, add the flour and a pinch of salt and slowly mix in the milk. It is best if you can let the batter rest for at least 1 hour. Butter a dish, place the fruit inside and pour the batter on top. Let it bake at 180 degrees until it is golden. My great grandmother and my grandmother always added a slug of rum (apparently it helps with the fluffiness of the batter). I actually never have a bottle of rum at home so I don't tend to add it... might be a mistake on my part though....

