



## CLAFOUTIS

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My family comes from the Limousin region in France, which is known for 2 reasons: for being the name sake for big, long, black cars with darkened out windows and also for being the originator of the clafoutis, one of the most delicious desserts ever made in France!

Now, I have to admit that for the last few years I had pushed clafoutis to the back of my mind, possibly because of having reached a clafoutis overload after many years of abuse. I am happy to say that clafoutis is back in my life and so far I have rolled out a cherry version, a plum and a pear version and it only has been 2 weeks!

Here is the recipe which is based on my grandmother's original recipe:

**3 eggs**  
**300 ml milk**

**75 g of sugar**

**75 g of flour**

**40g of melted butter**

**vanilla extract or a pack of vanilla sugar**

**around 600 g of whatever fruit you fancy** (traditionally cherries are used and the stones are always left in. My guess is that it means that there is less fruit juice mixing in with the batter, as the cherries are still intact, but this is only a guess...)

I usually whisk together the eggs and the milk with the butter and then add in the sugar and the flour. I then, if I possibly can, let the batter rest for 30 minutes or so, as I read somewhere this lets the flour absorb the fluid. Meanwhile I heat up the oven to about 180 degrees and butter a dish. I then place the fruit in the dish pour the batter over and bake for about 30 minutes or until it is nice and golden. Enjoy!

- Emilie

*PS in the Clafoutis for the photo above I used Mirabelle plums, which are some of my favourites*

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