

Mixed Berry Clafoutis

A delicious combination of creamy, custardy batter and tart fruit, this is a classic and makes an indulgent end to any meal. You could make it with literally any fruit you want: figs, gooseberries, slightly precooked apples—all these are delicious and ensure that this is not just a summer dessert.

Preheat the oven to 325°F.

Sift the flour into a large bowl. Add the sugar and stir. Pour in the cream, followed by the eggs, and stir together well. Finish the batter by adding the melted butter, again stirring well to combine all the ingredients.

Scatter the fruit evenly over the base of the prepared cake pan or individual tart pans. Pour the batter evenly over the fruit.

In the cake pan, bake the clafoutis for 30 minutes, until golden. For individual servings, bake for 8–12 minutes until golden. Serve warm.



Serves 4

½ cup all-purpose flour

¼ cup superfine sugar

½ cup heavy cream

2 eggs

3 tbsp butter, melted
and cooled

4oz blueberries

4oz red currants

4oz cherries, pitted
and cut in half

You will need an 8in cake
pan or individual tart pans,
greased with butter