Desserts / France

Cherry Clafoutis

A loose, eggy batter poured over whole black cherries and baked until it puffs like a soufflé and settles to something between a thick crêpe and a soft pudding. The cherries weep their juice into the custard below, staining it a deep burgundy while the top turns golden and the kitchen fills with the smell of warm fruit and vanilla.

Time 55 min **Servings** 4

What you'll need.

- [ ] 3 large Whole eggs
- [ ] 1 cup Whole milk
- [ ] 0.5 cup Caster sugar
- [ ] 0.5 cup All-purpose flour
- [ ] 1 tsp Pure vanilla extract
- [ ] 2 tbsp Unsalted butter, melted
- [ ] 0.25 tsp Fine salt
- [ ] 2.5 cups Fresh black cherries, unpitted
- [ ] 1 tbsp Powdered sugar, for dusting

Let's make it.

01 In a large bowl, whisk eggs and sugar together until pale and slightly thickened. Sift in the flour and whisk until smooth with no lumps. Add milk, vanilla, salt, and melted butter and whisk until the batter is completely uniform — it will be very thin, like crêpe batter. For an extra-silky result, strain through a fine sieve and let the batter rest for 15 minutes.

02 Preheat the oven to 180 C (350 F). Butter a 10-inch ceramic baking dish generously. Pour a thin layer of batter (about 1/3 of the total) into the dish and bake for 5 minutes until just set — this prevents the cherries sinking to the bottom. Remove from the oven, arrange the cherries in a single layer across the surface, then pour the remaining batter over the top.

03 Bake at 180 C (350 F) for 35–40 minutes, until the clafoutis has puffed dramatically around the edges, set in the centre with only the faintest wobble, and turned golden-brown on top. It will deflate slightly on cooling — this is normal and correct.

04 Allow the clafoutis to cool in the dish for at least 10 minutes so it settles and the custard firms slightly. Dust generously with powdered sugar through a fine sieve just before serving. Serve directly from the dish, warm or at room temperature. In the Limousin tradition, the cherry pits are left in during baking to release a faint almond bitterness.

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Servings are an estimate; check quantities in the source recipe.
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