Cherry Clafoutis

Ingredients:

- 450g Fresh Cherries (washed and stems removed)
- 3 large Eggs
- 60g Caster Sugar (plus extra for the dish)
- 250ml Whole Milk
- 80g All-purpose Flour
- 40g Melted Butter (slightly cooled, plus extra for greasing)
- 1 tsp Vanilla Extract (or 1 tbsp Kirsch for a French kick)
- Pinch of Salt
- Icing sugar (for dusting)

Method:

1. **Prep the Dish** - Preheat your oven to 180°C. Generously butter a shallow baking dish (a 24cm ceramic tart dish or a cast-iron skillet works perfectly). Sprinkle a tablespoon of caster sugar over the butter and tilt the dish to coat the bottom and sides.
2. **Arrange the Fruit** - Scatter the cherries over the base of the dish in a single layer.
3. **Make the Batter** - In a large bowl, whisk the eggs and sugar together until slightly pale. Slowly whisk in the flour and salt until smooth. Gradually pour in the milk, melted butter, and vanilla/Kirsch,

whisking until you have a thin, smooth batter (similar to pancake batter).

4. **The Pour** - Pour the batter gently over the cherries. The fruit will peek out through the liquid—this is exactly what you want.
5. **The Bake** - Bake for 35–40 minutes. The clafoutis is done when the edges are puffed and golden brown, and the centre is set but still has a slight "wobble" when nudged.
6. **The Finish** - Let it cool for at least 15 minutes (it will deflate slightly as it cools—don't panic, that's normal). Dust heavily with icing sugar and serve lukewarm.

Seasonal Tips

The Flour Trick: For a lighter, more "cloud-like" texture, you can replace 20g of the flour with ground almonds.

Beyond Cherries: If your cherry season is short, this same batter works beautifully in July with halved apricots or plums.

The Great Debate

Purists insist on leaving the pits (stones) in the cherries. The pits contain amygdalin, which releases a subtle, almond-like aroma into the batter as it bakes. Just warn your guests!