

CHERRY, BERRY & ALMOND CLAFOUTIS

This classic clafoutis with a twist is a great pudding for entertaining a crowd. Using minimal effort, it makes for quite the showstopper when placed in the middle of the table in the beautiful deep teal Le Creuset shallow casserole dish it's cooked in.

Unsalted butter for greasing	150g caster sugar
500g mixed de-stoned cherries and berries (raspberries	3 Very Large Burfor
and blueberries work well)	3 Very Large Burfor
100g golden marzipan, chopped into 2cm pieces	500ml double crea
100g ground almonds	20g toasted flaked
4 tbsp plain flour	lcing sugar for dust

150g caster sugar 3 Very Large Burford Brown eggs 3 Very Large Burford Brown egg yolks 500ml double cream plus extra for serving 20g toasted flaked almonds Icing sugar for dusting

Preheat oven to 180c/360f/gas mark 4.

Grease the inside of a 30cm shallow casserole dish with butter.

Scatter the fruit and chopped marzipan evenly in the dish. Whisk the remaining ingredients together in a large mixing bowl and pour over the fruit.

Bake in the oven for 50-55 minutes or until golden and risen.

Remove from oven, dust with icing sugar, scatter over the almonds and serve immediately with cream.



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