



BROWN BUTTER GREENGAGE CLAFOUTIS

This greengage clafoutis is a rustic French dessert with a golden twist. Biscuity brown butter enriches a silky batter that is loaded with tart-sweet greengages and baked. Finished with a dusting of sugar and a dollop of cream, it's perfect for warming up cooler evenings with its rich, caramelised flavour.

Prep time 10 minutes | Cook time 40 minutes | Serves 6

20g softened, unsalted butter to grease	120g golden caster sugar
300g greengages, stones removed and quartered	1 tsp vanilla paste
180g unsalted butter	20g unsalted butter, cut into small cubes
160g plain flour	1 to 2 tbsp granulated sugar to top
4 Leghorn White eggs	To serve:
300ml whole milk	Double cream

Preheat oven to 200C (fan) and generously grease a round 22cm dish that is approximately 4cm deep with the softened butter. Prepare your greengages by removing the stones and cutting them into quarters.

Melt 180g of the butter in a saucepan until it turns a nutty brown colour, swirling from time to time until it begins to smell biscuity. Remove from the heat and tip into a bowl to cool a little.

Place the flour into a bowl and create a well in the middle. Crack the eggs into the centre of the well and gradually whisk the flour into the eggs. Once it's smooth, add in the melted butter, milk, sugar and vanilla paste and mix again to make your batter.

Spread the greengages over the base of the dish, then pour the batter over the fruit.

Place in the oven and bake for 10 minutes. Lower the temperature to 180C and cook for another 25 minutes. Remove from the oven and dot the remaining 20g of butter and return to the oven for a further 5 minutes until set, or if a knife or skewer comes out clean.

Sprinkle with the granulated sugar and serve warm with cream.



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