

Clafoutis

Ingredients

800g of mirabelles
3 eggs
60 g flour
6 spoon cookies
3 tablespoons of almond powder
125g sugar + 2 tablespoons
1 sachet of vanilla sugar
30cl of liquid cream
1 tablespoon of plum life
30g of butter
1 pinch of salt

Preparation

1. Preheat the oven to 180 ° C
2. Butter a pie pan and sprinkle the bottom and edges with 1 tablespoon of sugar
3. Roughly crush the cookies with a spoon at the bottom of the mold
4. Place the fruits cut in half and pitted on it
5. Beat the eggs with the cream, brandy, 125g of sugar, vanilla sugar, salt and flour.
6. Coat the fruits with the preparation and sprinkle the almond powder surface
7. Bake and cook for 20 or 30 minutes. Remove from the oven when the surface is golden, and sprinkle with a tablespoon of sugar

Variants

This clafoutis is very good with cherries, apricots, peaches