



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Cherry Clafoutis

Ingredients

65g plain flour
1/4 teaspoon salt
2 large eggs
30g/2 tablespoons granulated sugar
180 ml milk
1/2 teaspoon vanilla extract
15ml/1 tablespoon Kirsch
340 - 454 grams fresh sweet cherries, pitted
30g/1 tablespoon unsalted butter
30g/2 tablespoons granulated white sugar



Method

Pre-heat the oven to 425F/220C/Gas7 and place the shelf in the center of the oven.

In a food processor or blender place the flour, salt, eggs and 25 grams of the sugar, milk, Kirsch and vanilla extract. Process for about 45 - 60 seconds, scraping down the sides of the bowl as needed. Once the batter is completely smooth, let it rest while you prepare the fruit.

Wash the cherries, remove the stems and stones.

In a large 9- inch (23 cm) heavy nonstick ovenproof dish melt the butter over medium heat making sure the melted butter coats the bottom and sides of the pan. When the butter is bubbling, add the pitted cherries, and cook until the cherries have softened a bit and are coated with butter (2 - 3 minutes). Then sprinkle the cherries with the sugar and cook until the sugar has dissolved and turns into a syrup (1 - 2 minutes). Pour the batter over the cherries and cook for about 20 minutes or until the clafoutis is set and golden brown around the edges. Do not open the oven door until the end of the baking time or it may collapse.

Dust with icing sugar, serve immediately with creme fraiche or clotted cream.

Other information

Serves 4
Preparation time – 40 minutes
Cooking time – 25 minutes