



SKYE BLUE

Kitchens



CHERRY CLAFOUTIS SLICE

Preheat oven to 180°C. Grease and line the bottom and sides of a 22cm square loose bottom flan tin. Leave an overhang on all sides.

What you need:

Filling:

300g ripe cherries, pitted
2TBS brandy or orange juice
200ml cream (note 1)
85ml milk (note 1)
3 eggs, size 7 @ room temperature
2 tsp vanilla paste
55g Baking Bag mix
¼ cup caster sugar

Base:

180g Baking Bag mix
2TBS icing sugar
150g butter, chilled & cubed (note 2)

To Make:

Soak the cherries in the brandy or orange juice for 30 minutes. Add all the base ingredients into a food processor. Pulse until the mix just comes together. Turn the mix onto a lightly floured board and bring together into a ball. Press the dough evenly over the base and a little up the side. Place in the fridge for 15 minutes then bake for 12-15 minutes. Set aside to cool. Turn the oven down to 170°C

Filling: Add the baking bag mix into a bowl, stir in the caster sugar. Make a well in the centre. In a jug beat the eggs, vanilla, cream and milk. Drain the cherries. Add the cherry juice to the batter. Arrange cherries over the base of the pastry then slowly add the batter mix. If the batter goes over the pastry a little, don't worry, it helps to protect the pastry from getting too brown. Place the tin on a baking tray and bake for 30-35 minutes or until the filling is just set in the centre. Leave to cool for at least 40 minutes or until the tin is cool enough to place in the fridge. Chill for at least an hour before removing from the tin. Dredge the slice with icing sugar before serving.

Note:

1. For dairy free use a non dairy milk of choice and Alpro single soy cream
2. For dairy free use a non dairy spread of choice

Tip: If fresh cherries aren't in season then you can use a 425g tin of pitted cherries (drained) before soaking in the brandy or orange juice. I like to keep the slice covered in the fridge for at least an hour before cutting or even overnight. Keeps well, chilled in the fridge for 2 days.

If making dairy free, measure out non dairy spread (eg Olivani) wrap and place in the freezer for 30 minutes before making the base.