

Seasons of a Pastry Chef- Cherry Clafoutis

Recipe By Janie Chazanoff



Cooking and Prep:  30
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Serves:  4

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian,
Salt Free

Source: Kosher.com

Exclusive

Cuisines: French

The styling for this dessert begins with choosing your ramekin. Here, I used mini oven-to-table dishes, which work great as this dish is best served warm. I also like the rustic look of the dishes (vs. a ramekin) because this is a rustic-style dessert with no precision needed. Simply throw your pitted cherries into the dish, and let them fall where they may. As the batter bakes, those cherries will peek through. Just be sure to let the dessert cool slightly before adding the confectioners' sugar or the sugar will melt into the dessert and won't be visible.

Ingredients (8)

Main ingredients

- 1/4 cup sugar
- fresh cherries, pitted
- 3 eggs
- 1/3 cup flour

- 1 and 1/3 cups heavy cream or half and half (or **Gefen Non-Dairy Whipped Topping**/coconut milk, for parve)
 - 1 teaspoon **Gefen Pure Vanilla Extract** (or seeds from 1 vanilla bean)
 - 1 teaspoon orange zest
 - confectioners' sugar, for dusting
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Start Cooking

Prepare the Cherry Clafoutis

Yields 4–6 desserts, depending on size of your serving dishes

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. Sprinkle sugar into ramekins (or your serving dishes of choice). Add cherries into the bottom of each dish.
3. In a bowl, combine eggs, sugar, flour, cream, vanilla, and orange zest. Pour over cherries.
4. Bake for 20–30 minutes, until golden. Dust with confectioners' sugar.

Credits

Photography: Dan Engongoro

Dishes courtesy of Kitchen Caboodles, Brooklyn