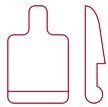




Mixed Berry Clafoutis



PREPARATION TIME: 15
MINUTES



COOKING TIME: 35 MINUTES

Ingredients

2 tablespoons butter, melted.
2 tablespoons castor sugar, for dusting
1/4 cup plain flour
1 tablespoon SR flour
1/3 cup castor sugar
300mls thickened cream
3 eggs
2 teaspoons vanilla
Grated rind of half a lemon or lime
1 x 125g punnet blueberries
1 x 125g punnet raspberries
Icing sugar, for dusting
Cream or ice cream for serving

Method

Preheat oven to 160°C CircoTherm.

Brush a 25cm ceramic flan dish with butter then dust with castor sugar, shake out any excess sugar.

Combine in a bowl the flours and sugar. Whisk together in a jug the cream, eggs, vanilla and rind until combined then pour into the dry ingredients and continue whisking until smooth.

Scatter the blueberries and raspberries over the base of the prepared pan then gently pour the mixture over the top.

Bake adding a low level of added steam for 35-40 minutes or until golden and puffed up.

Dust liberally with icing sugar, this is optional. Serve immediately with cream or ice-cream.

Notes
