



Just Recipes.

Chocolate, Cherry and Blackberry Clafoutis

The creamy texture of a clafoutis, enhanced by a rich chocolate flavor and juicy seasonal fruits.

Ingredients

Makes 5 individual clafoutis

6 oz [375 g]	cherries, halved and pitted
6 oz [375 g]	blackberries
6 tbsp [90 ml]	whole milk
1 tbsp [15 ml]	cornstarch
1 tbsp [15 ml]	best quality cocoa powder (such as Valrhona)
2 tbsp [30 ml]	all-purpose flour
2 oz [125 g]	70% dark chocolate
4 tbsp [60 ml]	butter
2½ tbsp [37 ml]	cane sugar

Whipped cream or powdered sugar, to serve



Method

Preheat oven to 350°F [175°C].

Butter 5 small individual ramekins (about 3 in [7.5 cm] in diameter) and place on a baking sheet. Divide the cherries and blackberries between the 5 ramekins. Reserve.

In a bowl, whisk 1 egg with 1 tbsp [15 ml] sugar and add the milk. Add 1 tbsp sifted flour, mix well, making sure no lumps remain, and reserve.

Melt the butter and chocolate in a double-boiler or in the microwave at very low heat. Let cool slightly.

Whisk 1 egg with the rest of the sugar vigorously until creamy and pale in color. Add the rest of the flour, the cornstarch and the cocoa powder. Mix well. Slowly pour in the butter/chocolate mixture while whisking continuously. Mix well.

Whisk the first egg, sugar, milk and flour mixture to blend the flour in again (it may have fallen to the bottom of the bowl). Pour into the chocolate mixture and mix well until both batters are well incorporated.

Divide the chocolate cream between the ramekins. Bake for 20 to 25 minutes, or until puffed and set. Do not overbake - it should still be slightly jiggy in the middle.

Serve warm or at room temperature with a spoonful of whipped cream or sprinkled with powdered sugar.

Recipe Credit: Adapted from Béatrice Peltre, La Tartine Gourmande

Photo Credit: Marie Asselin

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