# Zug-style cherry clafoutis

Recipe by V-ZUG Ltd.

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| Preparation | 20 Mins |
| Cooking time | 25 Mins |
| Portions | 8 |
| Appliance | Combair SE from 2015 |

## Preparation

50 g butter

60 g sugar

100 g flour

4 eggs

Melt the butter. Whisk together the melted butter, sugar, flour and eggs. Slowly incorporate the milk and whisk everything together well.

Place a square baking tray into the cooking space to preheat.

**(Pre-)heat cooking space to 180 °C with Top/bottom heat**

200 ml milk

Butter, for greasing the baking tray

Flour, for dusting

600 g cherries from Zug, pitted

Grease the round baking tray with butter and dust with a little flour. Place the cherries on the baking tray and pour over the mixture. Place the round baking tray on to the hot baking tray and into the preheated cooking space. Bake.

**Put the pastry in**

**Top/bottom heat 180 °C for 25 Mins**

15 g icing sugar

Allow the clafoutis to cool down before dusting with icing sugar.

## Tips

This recipe also works with other stone fruit such as apricots, peaches and plums.

## Accessories

ø29 cm round TopClean baking tray

Baking tray

## Additional information

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