



Zug-style cherry clafoutis

Рецепт від V-ZUG AT



готування	20 хв
Час	25 хв
готування	
Порції	8
Прилад	Combair SE з 2015 року

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.

Розігріти робочу камеру до 180 °C Верхній/нижній жар

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.

Засунути страву для випікання

Верхній/нижній жар 180 °C протягом 25 хв

15 g icing sugar

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

Поради

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





Акcesуари

ø29 cm round TopClean baking tray

Baking tray

Додаткова інформація

Складено

11.12.2019

