

Raspberry Clafoutis

Serves 4-6

- 40 g butter
- 3 eggs
- 50 g sugar
- Pinch of salt
- 65g all-purpose flour
- 300 ml milk
- 225 g frozen raspberries
- A little extra sugar for sprinkling



1. Preheat oven to **200°C**. Melt the **butter** and use a little to oil a 23-cm flan dish.
2. Whisk the **eggs** and **sugar** for **about 5 minutes** until pale and foamy.
3. Stir in the **salt, flour** and then the **milk**, and the remaining **butter** to give a smooth batter.
4. Pour half the mixture into a flan dish and **bake in a preheated oven for 15 minutes**.
5. Arrange the frozen **raspberries** on top of the batter and pour the remaining batter carefully around the fruit. Return to the oven for **30 minutes**, until slightly risen and golden.
6. Sprinkle with **sugar** and serve straight away with **heavy cream**.

