

World Gourmet Summit 2006  
The Art of Entertaining  
Grand Hyatt Singapore

15 April 2006 / 1.00pm to 4.00pm

CLAFOUTIS WITH CHERRIES

Presented by:  
Chef Wan

**Serves 8**

**Ingredients**

**Almond Crust**

350g Unsalted butter  
12 g Castor sugar  
2 Whole eggs, lightly beaten  
1 tsp Vanilla essence  
A pinch of salt  
½ tsp Almond essence  
2 tbsp Sliced almonds  
500g All-purpose flour

**Filling**

15g All-purpose flour  
170g Castor sugar  
4 Whole eggs, lightly beaten  
½ cup Heavy cream  
¾ cup Warm milk  
1 can Pitted cherries, drained  
2 tbsp Flavoured liqueur (eg: Grand Marnier),  
optional  
Whipped cream, for topping

**Method**

1. For the almond crust: Cream unsalted butter and castor sugar until creamy. Add in beaten eggs, vanilla essence, salt, almond essence, sliced almonds and gradually add in the all-purpose flour to form a smooth dough. Wrap the dough in cling wrap and refrigerate for an hour.
2. Roll out the almond dough and place into a 30-cm tart pan. Prick the dough lightly with a fork and bake blind (covered with aluminum foil and filled with beans) for about 25 minutes at 190°C until golden but not brown. Discard foil and beans.
3. For the filling: Mix all-purpose flour and castor sugar in a mixing bowl. Add beaten eggs and cream. Scald milk in a saucepan and whisk into the custard mixture. Add in 2 tbsp of flavoured liqueur if preferred.
4. Arrange cherries on the baked crust and pour custard mixture over. Bake in a preheated oven at 175°C for about 30 minutes or until custard sets. Cool at room temperature.

**To serve**

Cut custard into 8 portions and topped with whipped cream.

