Clafoutis aux cerises

NIBBLEDISH CONTRIBUTOR

Ingredients

fresh cherries (about 200g);
100g of sugar;
60g of all-purpose flour;
3 eggs;
1/2 vanilla pod;
300ml of milk;
1 tbsp of brandy (I used a tbsp of vanilla flavoured vodka!!!);
icing sugar;
a pinch of salt;
butter for greasing the pan.

Instructions

Preheat the oven to 180 degrees and grease a round baking pan.

Beat the egg whites with a pinch of salt until get firm peaks... add the yolks, sugar and vanilla seeds (splitting the vanilla pod in half lengthwise with a sharp knife and scraping seeds from pod) and continue beating until the mixture is bubbly and homogeneous.

Then add the flour and trickle the milk slowly ... without stop beating it!

Finally add the brandy.

Place the washed and cleaned fresh cherries (with their pits) in the round baking pan and, carefully, pour the mixture onto them.

Bake (180 degrees) for about 30 min.

Dust the clafoutis with icing sugar and serve tepid!