



Pear & Ginger Clafiutis

NIBBLEDISH CONTRIBUTOR

Ingredients

- 125 grams of wheat flour
- 50 grams of sugar
- 2 tea spoons of baking powder
- 3 tea spoons of ginger power
- 3 eggs
- 100 grams of butter
- 3 big pears, peeled, deseeded and sliced
- pistachio nuts and crystallized brown sugar

Instructions

1. Melt half of the butter. Fry pears.
2. Melt the remaining half of the butter.
3. In a separate bowl mix flour, sugar, baking powder and ginger.
4. Add eggs, milk and cooled melted butter, mix well till the mixture is smooth.
5. Add fried pears, mix well.
6. Line baking tray with parchment.
7. Pour dough into baking tray.
8. Bake in preheated oven, in 160 C degrees for about 30 min.
9. Garnish with nuts and brown sugar crystals or ice cream/whipped cream.