

MORELLO CHERRY CLAFOUTIS

ASCENSION

Ingredients (For 4 people)

- 600 g pitted cherries
- 120 g wheat flour
- 1 pinch of salt
- 80 g caster sugar
- 2 dl milk
- 2 eggs
- 2 tbsp melted butter
- 5 cl Amaretto (optional)
- Coarsely ground pistachios
- Icing sugar

Preparation:

Beat the eggs and add the milk, flour, salt, melted butter, sugar and Amaretto.

Mix well to obtain a smooth batter. Pour the batter into a buttered, floured cake mould. Arrange the cherries within it.

Bake at an oven heated to 185° for 30 minutes. Leave to cool before serving, dusted with icing sugar and sprinkled with coarsely ground pistachios.

