

Plum batter pudding

Clafoutis aux pruneaux



60-Minute Gourmet

Plum batter pudding



This traditional pudding from the Limousin region of France is made by the peasants at the time of the fruit harvest, giving a quick and filling family meal. Made from a pancake-type batter poured over fruit, it hardens during cooking to a consistency somewhere between cake and custard and looks rather like a tart. Although traditionally served hot with cream, it is equally delicious cold though somewhat indigestible. Cherries, pears, apricots or apples can be used instead of plums.

1 lb ripe plums

1/2 cup heavy cream

2 eggs

1 1/2 cups milk

3 1/2 tbsp sugar

2 tbsp kirsch or brandy

3 1/2 tbsp flour

1. Preheat the oven to 375°.
2. Rinse the plums and pat dry. Cut them in half and remove the pits.
3. Combine the eggs and sugar in a mixing bowl. Use either a wire whisk or electric beaters to beat the mixture until it has a pale, creamy color.
4. Add the flour and beat it in. Stir in the cream and then the milk.
5. Arrange the plums in the bottom of a shallow ovenproof serving dish. Sprinkle with the kirsch. Pour over the batter.
6. Place in the oven and bake for 35-40 minutes. The batter should be golden brown on top and somewhere between cake and custard in texture below. Leave for 5 minutes before serving hot, or cold. **4-6 servings.**