

Plum batter pudding

Clafoutis aux pruneaux





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.

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1 lb ripe plums

2 eggs

3½ tbsp sugar

3½ tbsp flour

½ cup heavy cream

1½ cups milk

2 tbsp kirsch or brandy

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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.**