

Pear Clafoutis

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

It sounds odd to say that a recipe's biggest problem is that it looks too good but that's the case with this pear clafoutis. A crustless custard fruit tart that often looks a lot sweeter and richer than it actually is. Usually made with cherries, this rustic French dessert adapts easily to any kind of seasonal fruit. If desired, brush the top with warmed fruit preserves and honey and garnish with whipped cream, crème fraîche or ice cream.

Ingredients

- 2 tablespoons unsalted butter
- softened
- divided - 3 large eggs - 1 cup white sugar
- or to taste - 1 ¼ cups whole milk - ¼ teaspoon fine salt - 1 pinch freshly grated nutmeg - 1 ½ teaspoons vanilla extract - ½ teaspoon almond extract - 1 cup all-purpose flour - 3 cups thinly sliced sweet
- ripe pears - ½ cup toasted sliced almonds - ½ tablespoon white sugar
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 10-inch baking dish generously with 1 tablespoon butter. Whisk eggs
2. 1/3 cup sugar
3. milk
4. salt
5. nutmeg
6. vanilla extract
7. almond extract
8. and flour together in a bowl. Reserve 12 to 14 pear slices for topping; add remaining pear slices to the prepared baking dish. Pour egg custard mixture over pears in the baking dish and top with almonds. Shake and tap the dish gently on the countertop to let mixture settle. Lay reserved pear slices flat on top. Melt remaining butter and brush over pears. Sprinkle with 1/2 tablespoon sugar. Bake in the preheated oven until top is golden
9. fruit is soft
10. and custard is set
11. about 45 minutes. Remove from the oven and let cool to room temperature before serving
12. or serve chilled. Chef's Notes You can make this sweeter with more sugar
13. or richer with some cream instead of all milk
14. but there's something to be said for those rare recipes that I would describe as just sweet enough. You can also use slivered almonds instead of sliced
15. if you'd like. Taste whatever fruit you're using for sweetness
16. since you may want to adjust the sugar level based on that. Another key point
17. especially if you're using pears or apples
18. is to make sure you slice them thinly so they cook through by the time your custard is cooked. As I mentioned you could cook the fruit first
19. but I'll leave that up to you. If you use the traditional cherries
20. or something like tender juicy berries
21. this will actually cook faster than the time given here
22. so I'd start checking for doneness after 25 to 30 minutes.