Zug-style cherry clafoutis

食谱作者 V-ZUG 瑞族



制备过程	20 分钟
烘烤的时间：烘烤时间取决于机器	25 分钟
份	8
电器	Combair SE 自 2015 年

Preparation

50 g butter

60 g sugar

100 g flour

4 eggs

Melt the butter. Whisk together the melted butter, sugar, flour and eggs. Slowly incorporate the milk and whisk everything together well.

Place a square baking tray into the cooking space to preheat.

将发酵桶预加热 顶部加热/底部加热 到 **180 °C**

200 ml milk

Butter, for greasing the baking tray

Flour, for dusting

600 g cherries from Zug, pitted

Grease the round baking tray with butter and dust with a little flour. Place the cherries on the baking tray and pour over the mixture. Place the round baking tray on to the hot baking tray and into the preheated cooking space. Bake.

放入糕点

在 顶部加热/底部加热 期间为 **180 25** 分钟°C

15 g icing sugar

Allow the clafoutis to cool down before dusting with icing sugar.

小费

This recipe also works with other stone fruit such as apricots, peaches and plums.

配件

ø29 cm round TopClean baking tray

Baking tray

附加信息

创建时间	11.12.2019