

Strawberry Clafoutis

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Strawberry Clafoutis with Grenadine Cinnamon Whipped Cream

[Prep: 20mins / Cook: 40mins / TOTAL: 1hr]

[8 servings]

- 1 pack strawberries, washed, stemmed and cut in half
- 1 lemon, washed, zested and juice from half, about 1 tablespoon
- 1 cup milk
- 1/2 cup heavy cream
- 1/2 cup and 2 tablespoons granulated sugar separated
- 1/2 cup flour
- 3 eggs
- 3/4 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 tablespoon melted butter
- 1/4 teaspoon salt
- 1 tablespoon confectioners sugar

Grenadine Cinnamon Whipped Cream

[Total: 3 mins]

[3/4 cup]

- 1/2 cup heavy cream
- 1 tablespoon grenadine syrup
- Pinch of lemon zest
- 1/4 teaspoon cinnamon

Zest the lemon and melt the butter [microwave it for 20-30 seconds]. Combine milk, heavy cream, granulated sugar, flour, eggs, melted butter, vanilla and almond extract, salt and lemon zest [reserve a pinch of zest for the whipped cream] into a blender or food processor and mix for 1 minute. Let this batter sit for 20 minutes.

Rinse and stem the strawberries and cut in half lengthwise. In a small mixing bowl add the berries, 1/2 tablespoon granulated sugar and 1 tablespoon lemon juice, mix well.

Preheat oven to 425°. Butter 9 -10 inch cast iron skillet or baking dish, including sides and coat with granulated sugar. It'll take about 1 1/2 tablespoons. [If using a skillet make sure the handle is oven-proof.] Place strawberries in the skillet, spacing them out evenly. After batter is done resting, add to the skillet and put it into the oven. Bake for 15 minutes at 425°, then lower heat to 375° and bake for 20-25 minutes more. The clafoutis is finished when it is a dark golden brown at the edges.

While the clafoutis is baking, combining remaining cream, lemon zest, 1 tablespoon grenadine and ¼ teaspoon cinnamon in a small mixing bowl. Beat until stiff peaks form. If using an electric blending this will happen quite fast, if beating by hand it will take about 3 minutes.

When the clafoutis is done baking let it rest for a few minutes. [It is best served warm, but if served right out of the oven it loses its shape.] When ready to serve, dust the cake with the confectioners sugar and add a dollop of whipped cream to each portion. Enjoy!