



Pink Lady® apple and strawberry clafoutis

Simple, versatile and elegant – the perfect no-fuss dessert to serve at any dinner party.

Serves 6



Created by:
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Ingredients:

- ♡ 2 tsp (10ml) butter, melted
 - ♡ Castor sugar, for dusting
 - ♡ 4 tsp (20g) cake flour
 - ♡ $\frac{3}{4}$ cup (160g) sugar
 - ♡ 4 eggs
 - ♡ $\frac{3}{4}$ cup (160ml) cream
 - ♡ 1 cup (250ml) hot milk
 - ♡ 1-2 Pink Lady® apples, cut into wedges
 - ♡ $\frac{1}{2}$ cup strawberries, halved
- For serving**
- ♡ Icing sugar
 - ♡ Mint
 - ♡ Whipped cream or ice cream

Method:

1. Preheat oven to 170°C.
2. Brush a 25cm ovenproof dish with butter and dust with castor sugar.
3. Combine flour and sugar in a bowl. Set aside.
4. Whisk eggs and cream together to combine, then gradually add milk.
5. Slowly whisk into flour mixture until smooth. Pour into prepared dish.
6. Arrange apple wedges and strawberries in custard.
7. Bake for 40-45 minutes, or until set and golden on top.
8. Dust with icing sugar and serve hot with whipped cream or ice cream (if you prefer) and scattered with mint.