

CHERRY CUSTARD

Ingredients

1 lb. cherries
1/2 cup flour
1/2 cup sugar
3 eggs
1 tsp. vanilla
1 cup milk
1/2 cup heavy cream
1 pinch salt
1/4 cup sugar for the top
1 Tbsp. butter for the pan

Butter the dish well. Remove the pits from the cherries¹ and spread them in the baking dish. Put the flour, eggs, sugar, vanilla, salt, cream, and milk in a bowl and mix well to obtain a smooth batter. Pour over the cherries. Bake in a 350-degree oven for 45 min. Sprinkle the top with sugar upon taking it out of the oven.

ACTIVITIES

1. What other fruit could be substituted for cherries? What happens when these other fruits are cooked? This about the different kinds of pie you have eaten. If you can, organize a tasting of a *clafoutis* made with different fruits.
2. How is a *clafoutis* different from a *tarte*? A *gâteau*?
3. How many varieties of cherry do you know of? Have you tasted them? Buy several different kinds that you can find in your supermarket and compare their taste. Which ones are sweeter, sourer, tastier, etc.?
4. Search on-line for clafoutis recipes. What region of France does this dish come from?
5. Look in a French cookbook or on-line for recipes written in French. Compare them to recipes found in an American cookbook. What differences do you notice?

Notes

¹ Traditionally, a clafoutis is made with the pits still in the cherries, which gives more flavor. However, to eat it, it is easier to pit the cherries first.