



Pear & Hazelnut Clafoutis

Serves 2

Butter for greasing
45g hazelnuts
1 egg
15g plain flour + extra for dusting
Pinch of salt
25g caster sugar
½ tsp vanilla essence
65ml milk
2 small ripe pear, or 1 large
Icing sugar to dust



1. Pre heat the oven to 190C/375F/ Gas5.
2. Toast the hazelnuts until golden brown, remove from the oven and allow to cool. Rub off the skins by rubbing the hazelnuts between your hands. Grind 20g of the hazelnuts finely, roughly chop the remainder.
3. Lightly butter a 400ml oven proof dish or 2 x 200ml ramekins and dust with flour
4. Mix the egg, sugar and vanilla essence together, add the flour, ground hazelnuts and salt. Beat well, then add the milk to make a smooth batter.
5. Peel, core and slice or cube the pears.
6. Pour half the mixture into the bottom of your dish(s), add the pieces of pear, scatter over the roughly chopped hazelnuts and pour over the remaining batter.
7. Put the clafoutis in the oven and cook for 15 - 20 minutes.
8. Once ready, remove, allow to cool a little, then dust with icing sugar.
Serve with ice cream or cream.