

# Clafoutis of cherries and nougat

## Preparation

10 minutes

## Cooking

10 to 12 minutes

## Ingredients for 8p.

100g cherry jam

8 pieces *Vital almond nougat*

3 eggs

75g flour

100g butter

80g crystal sugar

## Difficulty

\*Very easy

## Method

- ✓ Preheat your oven at 210°C. (200°C for a hot air oven)
- ✓ Melt the butter 'au bain-marie'.
- ✓ Whisk the eggs in a bowl. Add the sifted flour and beat firmly. Fold in the melted butter through the mixture. Do the same with the sugar.
- ✓ Add the cherry jam and stir until smooth.
- ✓ Fill eight tins for 50% with the batter and place one piece of nougat in the middle. You may also use one large tin.
- ✓ Bake during 10 to 12 minutes.

Let the clafoutis cool for a few minutes and serve lukewarm.

- ✓ Ideal with a delicious espresso or a cup of tea.

*Enjoy!*



photo ©LeviHaeck



[www.vital.be](http://www.vital.be)