



MIXED FRUIT CRUST LESS TART CLAFOUTIS

Serves 4

INGREDIENTS

FOR THE RAMEKINS (OR MOULDS)

25g butter, softened

1 tablespoon caster sugar

FOR THE BATTER

2 eggs

25g brown sugar

1 teaspoon vanilla extract or seeds from 1/2 vanilla pod

25g cornstarch

125ml whole milk

45ml UHT cream

icing sugar for sprinkling

1 can Ayam Brand Fruit Cocktail 565g



PREPARATION

Butter the ramekins, then coat the ramekins with sugar and shake off the excess. Preheat oven at 200°C.

MIX

Drain the fruits and keep the syrup for another use.

In a round shape mixing bowl, beat the eggs with the sugar until dissolved and slightly fluffy.

Mix the vanilla seeds, the corn starch slowly. Add in the milk and the cream, whisking continuously. The mixture must be smooth.

BAKING

Share the mixture over the 4 ramekins and top with the fruits.

Bake for about 20 minutes in the preheated oven.

PRESENTATION

Just before serving, sprinkle the top with icing sugar.