

Julia Busuttil Nishimura's Plum Clafoutis



Preparation time:	30 mins
Serves:	8 people
User Rating:	★★★★☆

Publication: 14 March 2022

Categories: Quick & Easy, Breakfast Recipes, Lunchboxes & Snacks, Desserts, Kid Friendly

Melbourne-based cook & author of two best-selling cookbooks, Julia Busuttil Nishimura, invited us into her home kitchen earlier this month to participate in a magical cooking session with her son.

Julia describes clafoutis as "*a wonderfully simple French dessert of fruit suspended in a flan-like egg custard and baked in the oven*" and believes that "*it is a beautiful way to celebrate seasonal fruit.*" This recipe is deliciously easy to make and is very versatile as you can use your favourite fruit (fresh or frozen), and have it with double cream or ice cream for dessert, as a snack, or even a cheeky breakfast!



Ingredients

- 3 eggs
- 100g caster sugar
- 125ml full cream milk
- 1 vanilla pod, seeds scraped
- 60g plain flour
- Pinch of fine sea salt

- 3 tbsp unsalted butter, melted and cooled, plus extra to grease
- 450g plums, cut into quarters, or eighths if large
- Raw sugar, to line and top
- Almond flakes, to top
- Double cream, to serve

Method

1. Preheat the oven to 190 C/ 175 C fan-forced.
2. Grease a 28 cm round ceramic dish with butter and place a few heaped tablespoons of raw sugar into the dish. Shake it around to coat it in the sugar then tip out any excess. Arrange the plums in the dish and set aside.
3. In a medium bowl, whisk together the eggs, sugar, milk, and vanilla. Sift the flour into a large bowl then whisk in the wet ingredients. Pour in the butter and whisk to combine. Pour the batter into the dish around the plums, scatter over some more raw sugar and top with flaked almonds. Bake in the preheated oven for 25-30 minutes or until just set. Allow to cool for 10 minutes then serve with cream.

Notes

Here are some additional tips from Julia for this recipe-

- You can use any other fruit such as whole cherries or blueberries for summers, other stone fruits like apricots and nectarines for winters, or even frozen fruit such as frozen raspberries.
- She used a rather large dish but you could use one a little smaller, which will result in a taller clafoutis. It may need a little extra cooking time, so begin checking at the 25-minute mark for “doneness”. The clafoutis should still wobble a little and will firm up upon cooling.
- You can serve it warm with spoonfuls of double cream.



This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a Meal to Remember with your family or friends at home. To see the whole collection click [here](#).

