

Clafoutis with Blueberries and Lemon

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 9" to 10" baking dish

Total time: 40 minutes

Active time: 10 minutes to make the batter

Baking time: 30 to 35 minutes

Equipment: baking dish, mixer, pastry brush

My Prep:

Ingredients:

- Natural granulated sugar - $\frac{1}{3}$ cup + 1 TBSP, 80g
- Lemon zest (optional) - zest of 1 small lemon
- Butter, a bit softened - 1 TBSP, 15g
- Large eggs - 3
- All-purpose flour, preferably unbleached - 6 TBSP 58g
- Heavy cream - $1\frac{1}{2}$ cup, 350g
- Vanilla extract - 2 Tsp, 6g
- Fine sea salt - $\frac{1}{4}$ Tsp
- Blueberries - $2\frac{1}{2}$ cups, 350g

Steps:

Preheat oven to 350°.

If using lemon zest, rub it with the $1\frac{1}{2}$ cup plus 1 tablespoon/80g of sugar. Let it sit a few minutes while you prepare the rest of the ingredients.

Using a pastry brush or the back of a spoon, butter a baking dish with the softened 1 tablespoon/15g of butter.

Beat the sugar with the 3 eggs in medium-high speed until pale and fluffy, about 3 minutes. Decrease to a lower speed and with the mixer running sprinkle the 6 tablespoons/58g of flour. In a stream add the $1\frac{1}{2}$ cup/350g of heavy cream. Mix in the 2 teaspoons/6g of vanilla extract and the $\frac{1}{4}$ teaspoon of salt.

My recipe highlights:

Extra notes:

Arrange the 2 $\frac{1}{2}$ cups/350g of blueberries evenly in the baking dish. Pour batter over.

Transfer to oven and bake for 30 to 35 minutes, until slightly puffed, the edges look crispy and the center looks set.

Sprinkle confectioner's sugar on top and serve with fresh fruits and whipped cream.

You may store any leftovers in the fridge and heat any slice in a countertop oven at 350°.

Take a snap and tag me!! [@devamadeo](#)

