Apricot Clafoutis with Frozen Berry Ice Cream

Ingredients

For the clafoutis
- Knob of butter for greasing
- 5 - 7 ripe apricots
- 1 medium egg
- 60ml whole milk
- 25g self-raising flour
- 30g golden caster sugar
- 3 tbsp apricot jam
- A few drops of almond extract
- Sprinkling of flaked almonds
- Dusting of icing sugar

For the ice cream
- 250g frozen raspberries
- 250g Greek yoghurt
- 1 tbsp honey
Method

- Preheat oven to 190C.
- Grease a small terracotta dish.
- Smooth the apricot jam in the bottom of the dish.
- Halve apricots long ways, remove the stones and place in the dish (cut side down).
- Whisk together the egg, milk, sugar, self-raising flour and almond extract to make a batter.
- Pour the batter into the terracotta dish from the side, try to avoid covering the tops of the apricots.
- Place the dish into the oven and cook for 30 minutes. Once cooked removed from the oven and allow to cool.
- Meanwhile toast flaked almonds in a frying pan and set to the side once toasted.
- Make your frozen berry ice cream by placing all the ingredients into a food processor and whizz it up until all the ingredients are mixed together.
- Take off the lid and clean down the sides and whizz a final time.
- Put in a plastic tub and put in the freezer.
- Lightly dust the clafoutis with icing sugar and flaked almonds, then serve with the frozen berry ice cream.