

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.

