



This is a classic dessert in Provence. Traditionally it's made with cherries, but it's autumn and is perfect to substitute with gorgeous Muscat grapes while they are in season. When I am in Provence I am always asked to bring a dessert when going to a dinner party. It's rather ironic, given I don't even like dessert that much. I have a minimalist kitchen so I have to come up with a dessert that is simple. This is my go-to recipe. In fact, I do it so often my friends here must be bored. Try serving with a bit of ice cream. If you can get your hands on lavender ice cream, even better!

Clafoutis with Muscat Grapes

Ingredients

- 1 1/4 (300 ml) cups milk
- 2/3(130g) cup sugar, divided
- 3 eggs
- 1 tablespoon vanilla
- 1/8 teaspoon salt
- 1/2(50 g) cup flour
- 2 cups muscat grapes, seeded cut in half
- powdered sugar, for garnish



Preparation:

Preheat oven to 350 degrees F (175C).

Using a blender, combine the milk, 1/3 cup sugar (65g), eggs, vanilla, salt and flour and blend.

Lightly butter a large baking dish and pour a 1/4-inch layer of the blended mixture over the bottom. Set remaining batter aside.

Place dish into the oven for about 7-10 minutes, until a film of batter sets in the pan but the mixture is not baked through. Remove from oven (but don't turn the oven off yet).

Distribute the grapes over the set batter in the pan. Pour the remaining batter over the grapes then sprinkle with the remaining sugar.

Bake in the preheated oven for 45 to 60 minutes, until the clafoutis is puffed and brown and a knife inserted into the center comes out clean. Sprinkle with powdered sugar and serve warm.

Serves 6.

