

PEAR AND BLUE CHEESE CLAFOUTIS



Preparation : 10 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

Ingredients : 6

- 3 ripe pears - 300 ml milk - 200 g blue cheese (such as Stilton), diced - 4 eggs - 100 g cornflour - 4 tbsp crème fraîche - 1 ½ tbsp olive oil - salt, 5 peppercorn blend - 2 sprigs* tarragon (optional) - 15 g butter

1. Preheat the oven to 180 °C (170 °C fan, gas mark 4). Peel, core and slice the pears lengthwise. Set aside.
2. Put the milk and cheese into the metal bowl and run the EXPERT programme, 1 minute/speed 8/80 °C.
3. Add the eggs, cornflour, crème fraîche, olive oil, a little seasoning and the finely sliced* tarragon. Restart the EXPERT programme 30 seconds/speed 11 (without heating).
4. Generously butter a gratin dish. Arrange the pear slices in the dish and pour the milk/cheese mixture on top. Bake for 35 minutes until risen and golden.
5. Serve warm with a lamb's lettuce or baby spinach salad.

Chef's tip :

The clafoutis could also be prepared using individual ramekins. In this case, adjust the cooking time.

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