

Blueberry Clafoutis with Passionfruit Flavour Pearls

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Blueberry Clafoutis is our take on a classic French dessert. We added some Double Cream and Passionfruit Flavour Pearls for a little extra yum. Clafoutis is essentially a dense baked custard featuring fabulous seasonal fruit, traditionally Cherries. While Blueberries are in season we wanted to show them off and thought adding a Lemony scented base would be a delicious combination. Blueberry/Lemon/Passionfruit is just meant to be ☺ I enjoy eating the Clafoutis while they are still a little warm. Be careful to not overcook them as they can become a little tough/firm which isn't nice eating!

What you'll need – approx. 4 individual serves or one large dish

- Butter for greasing dish/s

- 1 Cup Milk
- 3 Eggs
- 1/2 Cup Sugar
- Dash of Vanilla or scrape a Vanilla Pod if you have one handy
- 1 Lemon – zest, fine
- 2/3 Cup Plain Flour
- Salt – pinch
- 400 – 500g Blueberries (or other fruit if desired)
- Icing Sugar – to dust
- Double Cream
- [Passionfruit Flavour Pearls](#)

To do

Pre-heat your oven to 180c. Lightly grease your serving dish/s with a little Butter. Divide the Blueberries evenly between the dish/s.

PS – I bought my terracotta dishes from my local Op shop. They had loads of them for only \$1 each

Next

Combine Milk, Eggs, Sugar, Vanilla, Salt and Lemon Zest. Mix well. Add Flour until well mixed and even a little bubbly. (a hand mixer or stick blender work well for this)

Pour the batter evenly over the Blueberries in your dish/s. I kept the depth of the custardy mixture similar to the height of the berries in the dish, I didn't want too much batter. Sprinkle a little extra Sugar on top. Bake 15 or so minutes for individual dishes or until the centre of the Clafoutis has risen and a little coloured. (it will deflate when it's out of the oven – don't panic!)

To serve

Clafoutis are lovely when still a little warm. (also great

cold, yes you can re-heat) Simply dust the top with some Icing Sugar. Add a nice spoonful of Double Cream. Lastly add some [Passionfruit Flavour Pearls](#) and enjoy.

Until next time

From the Peninsula Larder Team

“Keep cake fresh by eating it in one sitting.”

– Life hack #321

**If you'd prefer a different flavour...take a peek at our other flavours, just click [HERE](#) There are plenty of others to choose from.