

Tutti Fruti Clafouti

Catherine Coburn

From "The Adventures of Monterey Jack"

4 red or purple plums

4 large eggs

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ tsp salt

$\frac{1}{2}$ cup flour

1 $\frac{1}{4}$ cups whole milk

5 Tbsp unsalted butter, melted

1 Tbsp vanilla

- Preheat oven to 350 F
- Butter a 2-inch deep oven safe pie dish
- Cut plums into sixths or eighths and layer
- Melt butter and cool slightly
- In a large bowl, whisk together eggs, then whisk in sugar and salt. Whisk in flour and add milk, butter and vanilla until well blended.
- Pour the batter over the fruit and bake on upper rack of oven, with a sheet pan underneath to catch any juices.

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey