

Chocolate Clafoutis raclette

Informations

People : 6
 Preparation : 15 min.
 Cooking time : 5 min.



Ingredients

Pâte à clafoutis pour 6 personnes

- 20cl milk
- 200 g flour
- ½ packet yeast
- 30 g sugar
- 30 g Isigny AOP utter
- 3 eggs
- 1 pinch of salt
- 1 apple
- 1 pear

Preparation steps

1. Melt the butter in a bowl.
2. Mix the eggs, sugar and melted butter.



3. Gradually add the flour, milk and yeast.
4. Butter the pans.
5. Pour the mixture into the pans.
6. Cut up and add pieces of fruit (apple, pear, etc.).
7. Cook for about 5 minutes.
8. Add cinnamon, honey, caramel, chocolate chips, vermicelli on top according to your taste.