

Brigitte's

Caramelized Pear Clafoutis

Serves 6

- 2 tablespoons salted butter, plus more for the pan
- 2 pears, peeled and cut into 1-inch slices
- $\frac{1}{4}$ cup sugar, plus 2 tablespoons
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{2}$ cup heavy cream
- 3 eggs
- $\frac{1}{2}$ cup (65g) all-purpose flour
- Pinch of salt
- $\frac{1}{4}$ cup toasted almond slices
- Confectioners' sugar, for serving

Heat oven to 375°F with rack in center. Generously butter an 8-inch square or 9-inch round baking pan.

Melt 2 tablespoons butter in a medium nonstick skillet over medium heat. Add pears, sprinkle with 2 tablespoons sugar, and stir to coat in sugar. Cook pears until starting to soften and turn golden, 6 to 8 minutes. Remove skillet from heat and let cool while you prepare the batter.

In a blender, combine remaining $\frac{1}{4}$ cup sugar, the milk, cream, eggs, flour, and salt. Blend until combined and frothy, about 1 minute.

Evenly distribute pear slices in the prepared baking pan. Drizzle with butter and sugar mixture from the skillet. Gently pour batter over pears. Bake clafoutis until puffed and golden brown, 30 to 35 minutes. Allow to cool for a few minutes.

Just before serving, top with toasted almond slices and dust with confectioners' sugar. Spoon into bowls while still warm or enjoy at room temperature.



“The clafoutis sat on the table, the plate hot from the oven. Caramelized slices of pear hid beneath the custard, and the top was sprinkled with shards of toasted almonds. She scooped a portion into a bowl and placed it in front of me. Steam clouded the underside of my spoon. She started speaking almost immediately, as if we had known each other for years.” (Page 164)