

FIG & PISTACHIO CLAFOUTIS



SERVES
8



METHOD
BAKE



MINUTES
60



DIFFICULTY
2/10



MAKES 8 SERVINGS

melted butter + sugar
(for mold parchment)

2 eggs

1/4 cup + 1 tsp granulated sugar
(55g)

1/3 cup almond flour
(35g)

1/4 cup pistachio flour or almond flour if
not available
(30g)

3tbsp + 2 tsp cornstarch
(35g)

7 oz crème fraîche or heavy whipping
cream if not available
(200g)

1/3 cup whole milk
(65g)

1 1/2 cup or approximately 8 figs
(200g total)

powdered sugar + chopped pistachios

octo 180 panibois wooden baking mold

preheat oven 320°F

Preheat oven to 320°F

Grease parchment paper with melted butter and sprinkle bottom (and sides) with granulated sugar. Shake to distribute evenly!

In a bowl, whisk together your eggs and granulated sugar.

Add almond flour and pistachio flour and mix.

Add cornstarch and mix until incorporated. Finally, add your cream and milk mix until you achieve a smooth consistency and set aside.

Rinse figs under cool water and dry. Cut into half sizes widthwise.

Arrange half of your figs on the bottom of the Panibois Octo 180 with the cut side up, pour batter on top of fruits and add your remaining figs.

Place the entire mold into a 320°F preheated oven and bake for approximately one hour (or until the top of the clafoutis sets and takes a nice coloration).

Let cool before sprinkling coarsely chopped pistachios and powdered sugar on top.

Serve, and enjoy!