

Mango and black currant clafoutis

Ingredients:

For clafoutis

150 g	almond powder
50 g	flour
100 g	granulated sugar
240 g	eggs
250 g	cream
100 g	whole milk
1	vanilla pod



For assembly

75 g	<i>Crop's IQF mango</i>
25 g	<i>Crop's IQF black currant</i>
80 g	clafoutis

Preparation:

To make the clafoutis, whip up sugar, scraped vanilla pod and eggs. Add the almond powder and flour. Thereafter the cream and milk.

Butter the baking tins, put a layer of fruits and top with the clafoutis. Heat in the oven at 180°C and bake for 25 to 35 minutes