

Clafoutis of figs

Ingredients (4 persons):

- 9 pieces of Crop's frozen figs
- 50 g flour or cornflour
- 70 g almond powder
- 50 g sugar
- 90 g honey
- 4 eggs
- 225 g cream
- 50 g butter



Preparation:

Figs

Take a baking tin and spread with butter. Place the figs in the baking tin.

Clafoutis

Mix the flour, almond powder and sugar. Add the eggs and mix. Thereafter add the honey and cream. Pour the mix over the figs.

Baking of the clafoutis

Preheat the oven on 180°C. Put the clafoutis in the oven and bake for 25 to 45 minutes, depending on the size and height of the baking tin.

Finishing

You can serve with vanilla ice cream.