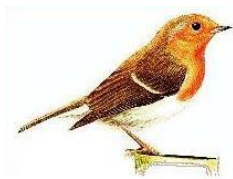


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Gooseberry and Elderflower Clafoutis



Ingredients:

- 350g gooseberries (topped and tailed)
- 50g caster sugar
- 3 tablespoons elderflower cordial
- soft butter for greasing
- Demerara sugar for dusting
- 2 eggs
- 270 ml whole milk
- 20g unsalted butter
- 30g light brown sugar
- pinch of salt
- 70g plain flour

Method:

- Lightly crush the gooseberries, toss them in caster sugar and 1 tablespoon of elderflower cordial, then set aside.
- Heat the oven to 220 C (200 C fan)/gas 7
- Generously brush soft butter over the base of a small roasting dish (approx 23cm x 14cm), then coat with demerara sugar to create a crust.
- Combine the eggs, milk, melted butter and 2 tablespoons elderflower cordial and whisk well. In a separate bowl, mix the sugar, salt and flour, then make a well in the centre. Pour the liquids into the well and mix to create a smooth batter.
- Tip the macerated gooseberries and their juices into the prepared oven dish, then pour the batter all over the fruit. Bake for 20 - 25 minutes, until the top is golden brown and the clafouti has a gentle wobble in the middle. Leave to cool a little before serving.