

Charlie Dickerson's Strawberry and Chocolate Clafoutis with Fresh Passionfruit

Ingredients

1 Cup of Milk
3 Fresh Eggs
1/2 Cup Caster Sugar
2 TBSP Butter
1 Teaspoon Vanilla
1/2 Cup Plain Flour
Pinch Salt

200g Fresh Strawberries
100g Broken Chocolate
Handful of Flaked Almonds

Fresh Passionfruit pulp to serve

Method

Heat oven to 165oC

Whisk milk, eggs, sugar butter and vanilla until thin and smooth

Sift flour and salt in and carefully bring together

Arrange chopped strawberries and chocolate in a flan dish

Pour batter over fruit

Scatter a handful of almonds over the batter

Bake at 160oC for 35-40 minutes or until golden.

Let rest and fall, serve with passionfruit pulp (or cream!)

Enjoy!

Love Charlie