



Sarah's Raspberry Clafoutis features fresh raspberries baked into jammy pools surrounded by a warm, crusty custard. Sarah Nasello / The Forum

Raspberry Clafoutis

Serves: 4 to 6

Ingredients:

½ cup all-purpose flour
¼ teaspoon kosher salt
2 large or extra-large eggs
2 tablespoons sugar, plus 1-2 tablespoons more for the raspberries
¾ cup whole milk (or 2%)
1 ½ tablespoons unsalted butter, melted
½ teaspoon pure vanilla extract
3 cups fresh raspberries (about 12 ounces)

Directions:

Preheat oven to 425 degrees.

Use unsalted butter to grease a 9-inch gratin dish or pie plate, being sure to generously coat the sides and bottom; set aside.

In a food processor or liquid blender, add the flour, salt, eggs, 2 tablespoons sugar, milk, melted butter and vanilla extract. Turn the processor on and blitz for 1 minute, until batter is smooth and free of lumps. Scrape down the sides and bottom well and blitz again for 30 seconds. Let batter rest as you prepare the raspberries.

In the greased dish, scatter raspberries in an even layer. Sprinkle 1-2 tablespoons of sugar over the raspberries — the amount of sugar will depend upon their tartness, so taste the berries first to gauge.

Place the dish with the berries in the hot oven for 2 minutes, then remove from oven. Pour batter over raspberries and bake until the clafoutis appears puffed up and set (not jiggy), and golden brown around the edges, about 20 minutes. Insert a toothpick into the center around 18 minutes — when it comes out clean, the clafoutis is done.

Remove from oven and let sit at room temperature for 10 minutes to set the custard. Best when served warm with a generous dusting of powdered sugar. Excellent on its own or with whipped cream or vanilla ice cream.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.