

MAKES: 6 servings

COOK TIME: TurboChef: 8 minutes | Conventional: 30 minutes

TEMPERATURE: 425°

TOOLS: 6 6-ounce ramekins, pizza paddle (optional), standing electric mixer, liquid measuring cup

RASPBERRY CLAFOUTI

Clafouti (or clafoutis, in both singular and plural) is a French peasant dessert that couldn't be simpler. It is nothing more than an unleavened fruit cobbler, traditionally made with (unpitted) cherries though adaptable to almost any fruit. The raspberries make this quite an elegant dessert.

Unsalted butter, softened
8 tablespoons granulated sugar
1 vanilla bean, split lengthwise
2 large eggs
3 tablespoons flour
½ cup crème fraîche
½ cup milk
2 pints raspberries
Confectioners' sugar

1. Select “Bake” on the CookWheel. Select “Cookbooks” followed by “Cooking with Guenter Seeger,” “Desserts,” and “Raspberry Clafouti.” Press “Start” to preheat the oven.
2. Butter bottom and sides of the ramekins; dust with 1 tablespoon sugar, rotating the ramekins so the sugar coats the entire surface of each dish.
3. Scrape the seeds out of the vanilla bean. Discard pod.
4. Place eggs, remaining sugar, and vanilla seeds into the bowl of a standing mixer and beat 15 minutes with the whisk attachment. The batter should be almost a whipped cream consistency.
5. With a spatula, fold in the flour and crème fraîche. Add the milk and beat to incorporate.
6. Neatly place the raspberries, point side up, on the bottoms of the ramekins.
7. Using a liquid measuring cup, evenly pour the batter over the berries filling the ramekins $\frac{3}{4}$ full. Place in the oven, press “Start,” and cook for 8 minutes. Using the pizza paddle, remove from oven. Let set 10 minutes before turning out.
8. Use a knife to loosen edges and turn onto a plate. Dust with sifted confectioners' sugar and garnish with any remaining berries.

WINE PAIRING: Moscato d'Asti