

SAVORY CLAFOUTIS

We developed this Savory Clafoutis recipe from the classic dessert Clafoutis recipe on a whim that it could become a tantalizing main dish. Two favorites so far have been home-cured salmon and goat cheese, and sautéed mushrooms with goat cheese and thyme. Myriad other possibilities remain: other fish or chunks of meat or sausage, or various vegetable combinations. Other cheese options abound as well.

INGREDIENTS

1/3 cup blanched almonds, toasted
1/2 cup whole wheat pastry flour (or similar)
1/4 teaspoon kosher salt
6 large eggs (room temperature)
1 cup milk
1/2 cup creme fraiche (or heavy cream)
1 Tablespoon gin (or cognac or vodka, or omit)
1 cup (approximate) fish, meat, veggies (chopped or sliced)
1 small onion, sliced and sautéed until translucent (optional)
1 cup (approximate) fresh goat cheese (or sub other cheese)
1 to 2 Tablespoons chopped fresh herbs

INSTRUCTIONS

Preheat the oven to 400 F (with convection, 425 F if no convection) and place a rack in the bottom third of the oven. Butter a 9-inch round cast iron skillet, baking dish, or pie pan.

Place the toasted almonds in a food processor and grind to a fine powder. Add the flour and process to mix dry ingredients together.

In a large mixing bowl, beat together the eggs, milk, creme fraiche and gin. Add the dry ingredients to the wet ingredients in the mixing bowl, until just combined. Let the batter rest for 10 minutes.

Pour the batter in the prepared skillet. Arrange the sautéed onions, fish/meat/veggies, etc. on the batter and then dab in spoonfuls of goat cheese around the circle and in the center. Strew the herbs.

Bake in the oven for 20 to 25 minutes, or until the Clafoutis is puffed up and golden brown, and set in the middle.

Remove from the oven and place on a wire rack to cool, about 10 minutes.

Serves 6 to 8.