

Pears clafoutis with caramel tiles

Recipe for 4 persons

Description

A nice dessert for the fall time.

Note

You could for exemple use appels instead of pears.

Ingredients

For the clafoutis

- 4 Unit(s) Pear
- 65 Gr Almond powder
- 75 Gr Sugar
- 10 Gr Cornstarch
- 1 Unit(s) Egg
- 1 Unit(s) Egg yolk
- 65 Ml Cream 35%
- 1 Pinch(es) Salt
- 20 Gr Icing sugar

For the caramel

- 125 Gr Sugar

For the tart shell

- 10 Gr Flour
- 10 Gr Butter

Preparation

- Preparation time **45.00 mins**

For the preparation

For the clafoutis

For the caramel

In a sauce pan, melt the sugar on medium heat until you get the caramel, lay it on a silpat, and cool it down. When it's cold, break it in big pieces, reserve it.

For the plating

Unmold the clafoutis still warm, sprinkle the icing sugar on the top and decorate it with the chunk of caramel.

Bon appétit!