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cherry, lemon almond clafoutis

with PDO huile d'olive de la Vallée des Baux-de-Provence

For 8 servings:

- *140 g caster sugar*
- *35 g acacia or blossom honey*
- *Zest of 2 untreated lemons*
- *1 pinch of salt*
- *60 g cornflour*
- *10 g flour*
- *80 g almond powder*
- *3 eggs*
- *2 egg yolks*
- *300 ml whole milk*
- *250 ml double cream*
- *50 ml **PDO huile d'olive de la Vallée des Baux-de-Provence***
- *500 g cherries*
- *1 tbsp kirsch or amaretto (optional)*
- *A few flaked almonds*

To finish:

- *Icing sugar*
- *A few drops of olive oil*
- *The zest of a fresh lemon*

Preparation: 20 min
Cooking: 50 min

Wash the cherries and leave them whole. Combine them with the honey, kirsch (optional), the zest of half a lemon and 2 tablespoons of olive oil. Leave to macerate for 20 minutes.
Preheat the oven to 170°C.
In a mixing bowl, combine the sugar, lemon zest and salt, then add the cornflour, flour and almond powder. Add in the eggs and the yolks. Stir in gradually the milk, cream, then drizzle in the olive oil as if making an emulsion. The mixture must be perfectly smooth.
Lightly grease the mould with some olive oil, then sprinkle very lightly with brown sugar. Pour the mixture on the cherries which have been placed at the bottom of the plate earlier. Scatter the top with a few flaked almonds.
Bake for 50 to 55 minutes. The centre must be slightly shaky.
Leave to cool down completely. Just before serving, sprinkle very lightly with icing sugar, add some fresh lemon zest and finish off with some drops of extra virgin olive oil.

What about the olive oil?

We advise you to use an intense-flavoured PDO huile d'olive de la Vallée des Baux-de-Provence for its aromas of freshly-cut grass, apple, almond, raw artichoke, fresh hazelnut and tomato leaves.

You can also use one the following PDO olive oils: Aix-en-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.

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