



Pear Clafoutis with Vanilla bean Anglaise by Guillaume Brahimi

For Le Creuset Centenary: Flamme Dorée

Serves 8 - Flamme Dorée Shallow Casserole 3.5L

Pears

Bosch pears x 4

250 g sugar

750 ml water

1 lemon, zest only

Scrapped Vanilla pods x 2 (keep the seeds for the clafoutis)

Peel the pears and place the pears in a pot with the sugar, water, vanilla and zest. Cover with baking paper and bring to the boil, reduce to a simmer immediately and cook until just tender.

Clafoutis

6 whole eggs

250 ml whole milk

250 ml thickened cream

100 gm caster sugar

75 g plain flour

50 g almond meal

½ tsp salt

2 vanilla beans, seeds scrapped.

Place all the ingredients into a mixer or bowl and blend until smooth (about 1 minute).

To Serve

3TB honey

3TB flaked almonds- toasted

Vanilla bean anglaise (this should be made the day prior and kept in the fridge)

METHOD

Preheat fan forced oven to 180 degrees

Brush the base **Flamme Dorée Shallow Casserole** with butter and then add flour. Shake off excess flour.

Cut 3 pears in half and remove core (reserve one pear). Place the pear halves into the bottom of the dish then pour in the clafoutis mix around it. Finish with final pear (cored but whole with the base cut to flat) place this final pear in the centre of the dish

Place in oven and cook for 35 minutes or until cooked through and golden brown.

Brush with honey and sprinkle with almonds.

Serve warm in the **Flamme Dorée Shallow Casserole** dish with vanilla bean Anglaise

Vanilla Bean Crème Anglaise

2 cups (500 ml) milk

2 cups (500 ml) pure cream

8 vanilla beans, split and seeds scraped

10 egg yolks

150 g sugar

To make the vanilla crème anglaise, place the milk, cream and vanilla seeds in a saucepan over medium heat and bring to the boil. In a bowl, whisk the egg yolks and sugar together until the mixture is just combined. Pour the hot milk mixture over the eggs and sugar and stir to combine, then return the mixture to the pan. Cook over low heat, stirring continuously, until the custard coats the back of a wooden spoon (approx 7 minutes).

Remove from the heat and pass through a fine strainer, then place in the fridge to chill immediately.