

Courgette & Cantal Clafoutis with Rosemary



Serves 4

Prep 25 mins

Cooking 35 mins

Easy

Ingredients

2 tbsp plain flour

3 eggs

450ml milk

350g courgettes, preferably half yellow, half green, cut into 1 cm thick slices

1 tbsp fresh rosemary, + a few leaves to garnish

150g Cantal or Cheddar, thinly sliced

salt & freshly ground black pepper

1. Preheat the oven to 200C/ Fan180C/Gas 6. Beat the flour, eggs and milk together to make a smooth batter (or whizz them in a blender). Leave to stand for 20 mins. Cook the courgettes in boiling water for 30 seconds, then drain well and dry them. Arrange them in overlapping circles over the base of a buttered 23 cm gratin dish and season with salt & pepper.
2. Stir the chopped rosemary into the batter and pour it over the courgettes. Lay the cheese slices on top, scatter over a few rosemary leaves and bake for 30-35 mins, until golden brown and well puffed up. Serve warm rather than hot. The clafoutis will sink before serving, so don't be alarmed.
3. This recipe makes a good blueprint for all sorts of variations. Try substituting butternut squash for courgettes, or mushrooms that have been lightly sautéed.