

Red Currant Clafoutis

6 Tbsp all-purpose flour
4 eggs, separated
2/3 cup sugar
1 cup heavy cream
2 tsp vanilla extract
2 tsp orange zest
½ tsp salt
1 pint red currants, separated from the stems

Preheat oven to 375 degrees. Butter ramekins and set aside. In a small saucepan, gently toss together the red currants, 1/3 cup of sugar and orange zest. Simmer on very low heat until juices are released. Remove from heat. In a large metal mixing bowl, whisk the egg yolks and sugar until creamy. Add flour, heavy cream and vanilla. Mix thoroughly. In another bowl, beat egg whites with salt for one minute. Add to flour mixture and combine thoroughly. Distribute the red currant mixture among your ramekins (you can reserve some to garnish the tops half way through the baking process). Pour batter over the red currants. Do not fill all the way as this dessert will puff up. Bake for 20-30 minutes or until golden brown. Serve warm or at room temperature dusted with powdered sugar.