

## IKEA Cooking Demonstration, Complementary Recipe

Date:	Serving: 4	<b>Apple Clafoutis</b>
<p><i>Ingredients:</i></p> <p>6 medium size green apples</p> <p>1 tablespoon butter</p> <p>3 medium size eggs</p> <p>50 g caster sugar</p> <p>100 g plain flour</p> <p>150 ml full cream</p> <p>100 ml milk</p> <p>1 teaspoon vanilla paste/essence</p> <p>1 rectangle IKEA ovenproof dish</p>		<p><i>Recipe:</i></p> <ol style="list-style-type: none"> <li>(1) Butter base and side of IKEA oven dish with soft butter.</li> <li>(2) Peel, quarter, remove the apples seeds, and cut the apples in medium-thick slices.</li> <li>(3) Warm up an IKEA frying pan with butter and sautéed the apples until lightly golden.</li> <li>(4) Place the apples in the base of your oven buttered IKEA oven-dish.</li> <li>(5) Break the eggs in a medium size IKEA bowl and add sugar. Mix well then add the sifted flour and mix with IKEA hand whisk.</li> <li>(6) Then add and combine cream, milk and vanilla.</li> <li>(7) Gently pour the liquid over the fruit and place to bake in pre-warmed oven at 190 to 200 °C for about 30 to 40 minutes (or until well set and lightly browned).</li> </ol>
<p><i>Recipe Variation:</i></p> <p>Use other filling than apple fruit (such as pear, nashi, cherry, apricot, peach...</p>		<p><i>Warming Up/Serving:</i></p> <p>Warm up clafoutis in oven or in microwave oven</p>
<p><i>Glossaries:</i></p>		<p><i>Wine Recommendation:</i></p> <p>Serve with sparkling wine of Champagne</p>