



IKEA Cooking Demonstration

Date:	Serving 4 to 6	Name of Dishes: Apple Claffoutis
Quantities: Apple Claffoutis: 6 medium size 1 tablespoon 3 medium size 50 g 100 g 150 ml 100 ml 1 teaspoon 1 rectangle (medium size)	Ingredients: green apples butter eggs caster sugar plain flour full cream milk vanilla essence IKEA ovenproof dish	Recipe: <u>Apple Claffoutis:</u> 1) Butter base and side of IKEA oven dish with soft butter. 2) Peel, quarter, remove the apples seeds, and cut the apples in medium-thick slices. 3) Warm up an IKEA frying pan with butter and sautéed the apples until lightly golden. 4) Place the apples in the base of your oven buttered IKEA oven-dish. 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. 6) Then add and combine cream, milk and vanilla. 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).
Recipe Variation: Use other filling than apple fruits (such as pears, nashis) cherries, apricot, peaches.		Warming Up / Serving: Warm up Claffoutis in oven or in microwave.
Glossary of Culinary Terms: N/A		Drink Recommendation: Claffoutis: Sparking wine or Champagne

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