



IKEA Cooking Demonstration

Date:	Serving 4	Name of Dishes: Cherries Claffoutis
Quantities:	Ingredients:	Recipe:
<u>Cherries Claffoutis:</u>		<u>Cherries Claffoutis:</u>
1 x 300 g	jar or tin cherries	1) Butter base and side of IKEA oven dish with soft butter.
1 teaspoon	butter	2) Place the drain fruit in the dish.
3 medium size	eggs	3) Break the eggs in a medium size bowl and add sugar. Mix well then add the sifted flour and mix with hand whisk.
50 g	caster sugar	4) Then add and combine cream, milk and vanilla
100 g	plain flour	5) Pour 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).
150 ml	full cream	
100 ml	milk	
1 teaspoon	vanilla essence	
1 rectangle (medium size) IKEA ovenproof dish		
Recipe Variation: Use others filling than ham and cheese. In place of frozen pre-made pastry make your own short-crust pastry to line flan tin Use others filling than cherries fruits.		Warming Up / Serving: Warm up both quiche and Claffoutis in oven or in microwave.
Glossary of Culinary Terms: N/A		Drink Recommendation: Quiche: Chardonnay or Sauvignon Blanc Claffoutis: Sparking wine or Champagne

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