

Recipe: Craig Cormack

This is the recipe for the appeared in the Taste Magazine July 2009 in a feature on feast de renaissance products. entitled: Keeping Time. [Click for the full feature.](#)

Plum Clafoutis baked with Feast-de-rennaissance Spiced Plums and Blueberry and Grape friandises.

NOTE: This recipe uses both Feast-de-rennaissance Spiced Plums in Red Wine and Blueberry and Grape Relish

Serves 4

CLAFOUTIS

4 Plums halves
4 eggs
½ a Lemon juice
1/3 cup sugar
2 table butter
1 cup cream
Small knob of Ginger
½ a lemon Zest
1/3 cup honey

For the jelly:

3 g gelatine or 1 leaf
465 ml Blueberry and Grape relish
200ml for the topping

Take 1 jar of the blueberry and grape relish, heat it up and purée the contents of the jar. Strain off through a fine sieve and set with 3 g of gelatine. Use a rectangular container lined with cling film in which to set jelly. Refrigerate.

If using leaf gelatine, then use 1 leaf which equals 3 g of powdered gelatine.

Method

Whisk the sugar, melted butter, eggs until ribbon stage over a double boiler. Add in the lemon juice, rind, honey, finely chopped ginger and fold in the whipped cream. Place the plum half in a container of choice, pour the custard over and bake at 180°C for 10 min.

To serve: Remove jelly from refrigerator and slice into cubes. Transfer to serving plate and place caflouti alongside in its own container. Drizzle the jelly cubes with a little Blueberry and grape relish, 5 to 10ml and garnish with mint leaves. Serve with a small ball of vanilla ice cream place on top of caflouti. Serve immediately.