

Cherry tomato clafoutis with basil

F. Giovannini



To prepare

Cut the cherry tomatoes in two. Season with salt and pepper. Heat a dash of olive oil in a frying pan and add the tomatoes with the thyme and the crushed garlic. Sear for 1 minute.

To prepare the clafoutis

Blend the basil with the olive oil, add the milk and strain through a sieve. In a round-bottomed bowl, mix the flour with the egg and add the basil-flavoured milk. Season with salt and pepper. Preheat the oven to 150 °C on the hot air with steam setting. Gently place the tomatoes in an oiled dish, then pour over the clafoutis mix up to $\frac{3}{4}$ full. Place in the oven for 6 minutes. Just before serving, grill for 3 minutes at 180 °C. Remove from the oven and season with olive oil and balsamic vinegar. Finish by adding a few quarters of fresh cherry tomatoes, the celery and the radish to add a little crunch and a few basil leaves.

Rezept für 4

Ingredients

200 g red cherry tomatoes
200 g yellow cherry tomatoes
1 sprig of thyme
1 clove of garlic, unpeeled
Olive oil
Salt, pepper

Ingredients for the basil clafoutis

20 g basil
30 g olive oil
210 g milk
1 egg
40 g flour
Salt, pepper

Ingredients for the garnish

Olive oil
Balsamic vinegar
5 red cherry tomatoes
5 yellow cherry tomatoes
3 radishes, chopped
1 celery stalk, chopped
A few basil leaves

Cooking level puff pastry

With preheating 6 minutes | hot air with steam setting 150 °C 3 minutes | grill setting
180 °C