



# Cherry tomato clafoutis with basil



## 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