

BAKED BERRIES CLAFOUTIS WITH CHERRY AND ICING SUGAR



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Goh Ti Cheong



Yuliyaty binti Marijio

Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling open-kitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

BAKED BERRIES CLAFOUTIS WITH CHERRY AND ICING SUGAR

- 250g cream
- 60g egg yolk
- 120g egg
- 100g sugar
- 70g ground almond
- 10g flour
- 12g lemon zest
- 60g fresh mixed berries
- 200g sugar dough



Methods and Directions

BAKED BERRIES CLAFOUTIS WITH CHERRY AND ICING SUGAR

- Mix cream, egg yolk, egg and sugar well. Add in all the dry ingredients and mix well.
- Roll the sugar dough and cut into rectangular pieces.
- Add mixture and put in fresh berries then bake at 100°C for 20 minutes.
- Dust with icing sugar and serve with cherry compote.

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teainspired.com/dilmah-recipes 22/01/2025